

Brut Cuvée Spéciale

Vintage 2018

An exceptional vintage

From an exceptional harvest his refined, lively and light champagne comes in an old-fashioned bottle. A true connoisseur's champagne that will bring dazzling beauty to all your special moments.



Blend 2018

Grapes varieties	37% Pinot Noir 22% Meunier 41% Chardonnay
Reserve wine	0%
Dosage	8,9 g/L

Tasting

This vintage champagne stands out for its brilliant bronze gold colour and especially fine bubbles, offering an almond nose, soberly enhanced by mirabelle plum and citrus notes so typical of our wines.

The direct and clean attack with citrus and almond syrup notes gives this champagne its fresh gourmet character.

Service

Serve at 8°C

Year 2018

After a wet winter, the summer saw some very hot weather accompanied by strong mildew. The vines have fully recovered to produce healthy exceptional grapes, making this a truly special vintage.

ALCOHOL ABUSE IS DANGEROUS FOR HEALTH. TO CONSUME WITH MODERATION

