



ESSENTIEL Brut

This Grand Réserve expresses the heart of our terroir.

A subtle blend of the best **Pinot Noir** and **Chardonnay** grapes from the year and reserve champagnes aged in barrels, this champagne is packed with power and elegance.

Tasting notes :

Notes of red fruits, a lasting finish on the mouth with lots of freshness and a delicious aromatic complexity.

How to serve ?

This wine tastes best when it is served at 8°C to 10°C and then left to warm up while turning in the glass to release all the aromas. The best glasses for this champagne are quite wide at the bottom and then narrower at the top.

Region	Aube - Côte des Bar - Seine Valley
Blend	ESSENTIEL Brut
Type	Brut
Dosage	3.31 g/l
Year	2019 - 2020 - 2021
Grape varieties	Pinot Noir 52,50 % Chardonnay 43 % Pinot Blanc 4,50 %
Label	Ecocert - Demeter
Barrel ageing	44,50 %
Reserve wines	39 %
Temperature	Serve at 8°C to 10°C
Storage	5 to 7 years
Presentation	75 cl / 150 cl / 300 cl