



INITIAL Brut

The champagne for every celebration !

Our first-born, Initial Brut is a blend of mainly red grape varieties. Its identity is marked by the Kimmeridgian soils of the Seine Valley which brings a certain delicacy to all our **Pinot Noir** grapes. Tempting, fruity and expressive, it is ideal for enjoying at any time of day...or night!!!

Tasting notes :

This champagne is fruity, tempting and fresh but incredibly smooth on the mouth.

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	INITIALE Brut
Type	Brut
Dosage	3.12 g/l
Year	2019 - 2020 - 2021
Grape varieties	Pinot Noir 85,50 % Chardonnay 10,50 % Pinot Blanc 2,50 % Pinot Gris 1,50 %
Label	Ecocert - Demeter
Barrel ageing	25 %
Reserve wines	34 %
Temperature	Serve at 8°C to 10°C
Storage	3 to 5 years
Presentation	37,5 cl / 75 cl / 150 cl