





AOP Champagne, Champagne, France

Gourmands, lovers of their terroir, both technical and creative, Estelle, Jean-Bernard and their son Julien, present a range of Champagnes in the style of a gourmet House. If Estelle wears an apron in the kitchen, Jean-Bernard and Julien also wear it in the "lab": a place where rigor and precision are required alongside pleasure and gourmandise.

Their champagnes are conceived in the manner of chefs: "Façon Brut", "Façon Soléra"... precious indications for understanding each of their cuvées.

PRESENTATION

Plot planted in 1972 in Avize, at the bottom of the terroir.

LOCATION

Commune of Avize (planted in 1972 at the bottom of the terroir.

WINEMAKING

Traditional Champagne press. Partial malolactic fermentation.

Vinification: 50% in stainless steel tank, 50% in oak barrel

Dosage: 4 g/L

VARIETAL

Chardonnay 100%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

8°C/46°F

AGEING POTENTIAL

10 to 15 years

TASTING

A refined Champagne that will delight lovers of terroir expression

FOOD PAIRINGS

With all seafood products (langoustine skewers, Nordic fish cassolette...).





