

FOR OVER FOUR CENTURIES "THE OLDEST WINE HOUSE IN CHAMPAGNE: AŸ 1584" HAS FORGED A STYLE THAT CELEBRATES FRENCH ART DE VIVRE.



12 ans de cave a minima BRUT

Cellar master Odilon de Varine comments:

"This cuvée benefited from 12 years of ageing spent on the lees in the bottle. The maturity the wine gained in the cellar will enable further aging whilst keeping freshness!."

Vinified and aged on lees on the lees avoiding premature oxidation.

Malolactic fermentation carefully avoided in order to preserve the natural fruit character of the wines in vats and ensure they are perfectly preserved.

Brut dosage (7g/l) the balance between freshness, fruitiness and vinosity whilst keeping the character of the wine and its purity.

Aged 12 years in the cellar to obtain a complex and fruity wine.

APPEARANCE

Bright gold color with radiant golden hues.

NOSE

Aromas of summer orchard fruits such as peach or mirabelle plum, citrus peel combined with notes of liquorice mint. Fresh and vivid, it reveals a beautiful maturity which is refined and elegant.

PALATE

The attack is full-bodied and round. During the tasting notes of blood orange, lemon and ginger appear.

A long inviting finish, extended by a fresh and salty close, which is the characteristic style of the House.

Its personality is strengthened and intensified once breathing.

PAIRING

This cuvée will go perfectly with sushi, fish or shellfish. It can also be paired with white meats or cheese such as Chaource or Brillat-Savarin.

Architecture: Pinot Noir 51%, Chardonnay 49%,

Cellaring: 2007 - 12 years in the cellar

Disgorgement: minimum 6 months

Villages: Chardonnays: Avize, Cramant, Le Mesnil-sur-Oger, Villers-Marmery...

Pinots Noirs: Aÿ, Louvois, Ambonnay, Bouzy, Verzy...

Dosage: 7 g/l

Serving Temperature: 8°C