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JEUX DE FROID

Grape varieties



70% Chardonnay + 25% Pinot Noir + 5% Pinot Meunier

Area of provenance



Vallée de la Marne

Grapes grown on the edge of an area made up of clay, sand and mildly limestone soils. Optimal sun exposure on the upper part of a long south facing slope which enables the grapes to mature fully.

Alcoholic fermentation



Takes place entirely in French oak barrique

Filtering is not artificial but natural using the cold decantation method.

Malolactic fermentation



No

Ageing



48 months on the yeasts

Dosage



7 gr/l

Alcohol



12%

Serving temperature



7-8°C

Tasting notes



Appearance: luminous golden yellow with greenish highlights. Elegant, compact, luminous white mousse. Fine, persistent and constant perlage.

Bouquet: a bouquet of aromas which plays on the juxtaposition between the freshness of the floral and fruity notes with evident notes of white flowers, peach and citrus contrasting with the complex ripeness of the clove and vanilla nuances. After brief exposure to the air pleasant sensations of cinnamon with intriguing smoky notes open up.

Palate: a rounded, smooth mouth expressing all the magnificence of this Champagne.

A perfect balance of flavours in the aroma juxtaposition which is even more marked in the mouth with an ultra-pleasant and soft acidity which carries us along to a long and tasty finish.

Food pairing suggestions



A Champagne to serve as structured and complex pre-dinner drinks but also to drink right through a meal. Perfect with elaborate foods from the most noble fish in sauces, crustaceans, fish and meat pasta and rice dishes and finishing with meats cooked both in sauces and grilled.

It goes especially well with buffalo milk mozzarella and burrata cheese.