

II

CUVÉE D'ORIENT

Grape varieties



50% Chardonnay + 50% Pinot Noir

Area of provenance



Vallée de la Marne and Côte des Blancs

Vines from two of the most important terroirs for their respective grape type, alternating prevalently chalk with typically clay soils. This mixture gives the wine a unique whole of aromas and flavours.

Alcoholic fermentation



Takes place entirely in steel tanks

Malolactic fermentation



Yes

Ageing



60 months on the yeasts

Dosage



6 gr/l

Alcohol



12%

Serving temperature



8-10°C

Tasting notes



Appearance: intense golden yellow, crystalline transparency with luminous highlights. Extremely fine, light mousse resulting from an infinity of micro bubbles which link up into a warm embrace.

Bouquet: an aggressive, high impact nose, noble, rich and fruity, enhanced by notes of nuts and dried and fresh fruit and marron glacé. Finely charred ebony and Oriental wood sensations, dark and elegant floweriness.

Marked spiciness, turmeric, ginger, cinnamon and cloves.

Palate: continually evolving palate with an emerging warm, persistent but never excessive or unpleasant acidity. A complex wine both sweetly fruity and spicy at the same time.

The Oriental woods which are so tangible on the nose are perfectly reflected on the palate together with smoky, tobacco sensations.

Stale bread crust, butter and custard temper all these powerful sensations.

Food pairing suggestions



A gourmet Champagne for lovers of powerful, complex sensations, an experience to live slowly and passionately. It is at its best with foie gras on its own, with toast and with slow cooked escalope. It accompanies it with its complex creaminess, exalting aromas without ever concealing them. It is also excellent without food as a contemplative wine for a unique experience with special friends or alone.