

XII

CLÉ D'HIRAM

Grape varieties



100% Pinot Noir

Area of provenance



Vallée de la Marne

Grapes from one of the terroirs best suited to Pinot Noir with an optimal grape ripening sun exposure generating an ideal balance between acids and sugars.

Alcoholic fermentation



Takes place entirely in wood barrels.

Malolactic fermentation



Yes

Ageing



60 months on the yeasts

Dosage



0 gr/l - Zero dosage

Alcohol



12%

Serving temperature



8-9°C

Tasting notes



Appearance: golden yellow with copper highlights, a perlage of rare beauty for unhurried observation and contemplation.

Its bubbles seem to be playfully chasing each other in their rush to get to the surface and release all this Champagne's incredible aromas. A soft, bright white and smooth mousse.

Bouquet: energetic, lively but, above all, warm.

An explosion of aromas whose infinite complexity takes nothing of their ordered, elegant linearity and perfect recognisability away. A fruity, minerally but also smoky start with evident charred wood nuances. A mildly spicy touch prepares the mouth for a great surprise.

Palate: a triumph of flavours in the mouth, an unforgettable life experience.

A ripe fruit start gives way to cream, roast coffee, pear jam, butter and honey nuances verging on the chewy and three dimensional.

The mild zinginess of the perlage accompanies these flavours with an almost salty tanginess generating a constant alternation of softer notes juxtaposed with more powerful, edgier sensations, all in constant and ideal balance.

Food pairing suggestions



A Champagne to be drunk right through a meal, ideal with noble fish cooked in complex ways and elaborate sauces. Excellent with meat in all versions and cooking methods from white meat to game. Try it with cheese, both cow and goat milk and blue and mature cheeses too.

It goes especially well with prawns both raw and cooked.