



Cuvée Intense "A great classic"



- Grape varieties and origin -

- GRAPE VARIETIES:

- 40 % Chardonnays from Chouilly, Grand Cru from the Côte des Blancs
- 30 % Pinots Noirs from Bisseuil, Premier Cru from the Marne Valley
- 30 % Pinots Meuniers from Damery

- HARVEST YEAR : blend of 2007 harvest and 20 % of reserve wines.

- PROPORTION OF WINES IN BARRELS: 10 %

- DOSAGE : 5 g/l

- Tasting characteristics -

BLEND: Well balanced and fruity, it is a very classical wine. Thanks to the large proportion of reserve wines going into the blend and long cellar ageing, the dosage is kept to the minimum.

VISUAL ASPECT: A deep, brilliant golden colour, clear and radiant. The foam is dense, light and harmonious, with many columns of fine bubbles ascending quickly in the glass.

NOSE: The first sensation on the nose is mild and rounded, leading into hints of white fruit (apple and pear).

A plethora of aromas strike a harmonious balance between white/yellow/red fruit (apple, pear, plum and redcurrant), citrus (lemon and grapefruit), blossom (honeysuckle and acacia), dried fruit, infusions (lime), pastry (brioche and kugelhopf) and minerals (chalk).

ON THE PALATE: The attack is as mild, smooth and fresh as you could wish, providing the perfect reflection of the bouquet. The stewed fruit flavours are intense and the reserve wines offer a lovely full impression. Long-lasting flavours finishing on a fruity, mineral note with a hint of citrus.

SERVING SUGGESTIONS: This fruity, well-balanced champagne is ideal for all those pleasurable moments with your family or friends. A wine for sharing that will go well with romantic dinners for two or large festive meals. Served chilled but not ice-cold; ideally 8 to 9°C