

CUVÉE ORIGINE

« THE HEART OF THE CHAMPAGNE REGION »

Vinification in oak barrels: 6%. BRUT Champagne with a dosage of 8 g/l sugar content. Kept in our cellars for a minimum of 24 months before disgorgement, it is a blend with 60% Pinot Noir and 40% Chardonnay (of which 25% are reserve wines), coming from 7 different areas : our Côte des Bar vineyards (Aube), Côte des Blancs (Grauves), and the Montagne de Reims (Bisseuil).



Available in half-bottle,
bottle and magnum.

To the eye

The nice pink gold colour of this cuvée Origine suggests a certain delicacy. Its effervescence is discretely enriched by silvery bubbles, and it feeds a delicate thread of foam as it surfaces. The general aspect of this cuvée is delicate and savoury.

On the nose

The first impression on the nose is fresh and fruity. You can feel successively strawberries, raspberries, red-currants, softened by a floral touch on a background of roots. When aired, it tends to approach strawberries with cream and liquorice. After ten minutes in the flute, the nose becomes spring-like and attractive; it wavers gently between the garden and the kitchen.

On the palate

The attack on the palate is gentle. Then the cuvée becomes slender and its effervescence blends with the body of the wine. The general feeling is tender and warm. The balance between acidity and sugar gives some amplitude to this cuvée, as well as a feeling of acidity. A certain "bite" also appears, and all of this suggests a texture hinting at fine cotton. As to the aromatic expression it is always fruity. Partial oak aging produces a more mellow effervescence in the body of the wine, which changes from tonic to creamy.

Finish

The finish is long - 7 to 8 seconds of aromatic persistence - as well as rounded and warm. It fades away on a refreshing mentholated bitterness.

The cuvée Origine brings you to enjoy its fruity and savoury character to the nose, as well as its nicely rounded body on the palate. It also hints at balance and immediate enjoyment. It is to be enjoyed with the family.

Serving recommendations

Serve this cuvée in a slender flute at a temperature of 8°C, so as to preserve its balance. For an aperitif it will go well with gougères and the most tender delicatessen – ham cubes with herbs, brawn – For a meal suggest light dishes with tender flesh like white pudding, vol-au-vent, quenelles, fish terrines, ravioles, fresh pasta in general, as well as hard cheeses.

Awards since 2019

