

## CUVÉE SIGNATURE - PREMIER CRU

« OUR WINE HOUSE'S STYLE »

BRUT Champagne with a dosage of 8 g/l sugar content. Kept in our cellars for a minimum of 36 months before disgorgement, it is a blend with 80% Chardonnay and 20% Pinot Noir (of which 20% are reserve wines), coming from our Premier Cru vineyards in the Côte des Blancs (Grauves) and the Montagne de Reims (Bisseuil).



Available in half-bottle, bottle, magnum and jéroboam.



86/100



2015 Selection



### To the eye

Its flaxen-gold colour gives an impression of fullness and maturity. Its gentle and steady effervescence will help you to enjoy peacefully its stream of bubbles.

### On the nose

At first the feeling is strong and definitely assertive. Immediately, there are aromas of cooked peaches, honey and candied fruit. This deep fruity taste hints at an evolution in the cellars that is reminiscent of bread and butter and expresses how well this wine has matured. When you let it breathe a little, walnuts and biscuits appear with aromas of spices. Gradually, the fruit impression becomes more candied and the butter feels melted. It is a nose that evolves in a very complex manner, between youth and maturity, with fine notes of the yeast autolysis which appeared while the wine was ageing in our cellars.

### On the palate

The attack on the palate is direct while the effervescence remains in the background. There is an immediate feeling of voluptuousness while the natural vinosity of the wine asserts itself. The liqueur dosage comes close to acidity and this way the general impression is akin to a silky texture. One then gets a feeling of softness that persists till the finish.

### Finish

Its finish perfectly preserves the sensations perceived on the palate. It is extremely tactile and long and this persistence comes out in a context of stewed yellow fruit.

**It is definitely a vinous Champagne whose effervescence is mellow, and its texture silky. It displays a fine maturity as well as a certain complexity. One gets a feeling of serenity and late Summer.**

### Serving recommendations

Serve this cuvée in a slightly curved flute, at a temperature of 8 to 10°C so as to enhance its maturity and silky texture. For a meal it will go well with fish and white meat which is neither too firm nor too soft - such as sea bass or a fattened hen (poularde) - avoiding any sauce that is either too rich or too spicy.



*The BAUCHET family have been cultivating and harvesting their vineyards from father to son, since 1920. Four generations of dedicated winegrowers working with passion and reason a unique terroir covering 34 hectares in all. A real Champagne estate, with an extended and rich variety of vines spread out on different crus of this appellation. It allows the Chardonnay and Pinot Noir varieties to give us an authentic, elegant and high-quality Champagne which expresses the personality of its terroir.*