

## CUVÉE ORIGINE

« THE HEART OF THE CHAMPAGNE REGION »

BRUT Champagne with a dosage of 8 g/l sugar content. Kept in our cellars for a minimum of 30 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 very pale robe of this cuvée suggests a most pleasant freshness. The bubbles are lively and display silvery undertones while they give rise to a fine thread reaching the surface where it is nice and white. The general presentation of the cuvée is elegant, young and fresh.

### On the nose

At first, the nose speaks of fruit and flowers. There is a suggestion of pears, green apples, hawthorn, hyacinth. Once aired, the feeling is more of pastry: butter, almonds and biscuits enriching the flavour. After five or six minutes in the flute, the character of this wine is still fresh and lively. It is an elegant, generous, and attractive nose - altogether fairly complex.

### On the palate

The attack on the palate is both supple and bracing. Its effervescence first really comes forth, before giving way to the fine balance of this wine. The aromas are fruity with an added note of grapefruit. The bitter-sweet balance is nicely enhanced by the liqueur dosage which brings a certain amount of body to this cuvée, as well as a refreshing tang.

### Finish

The finish is long (6 or 7 seconds of aromatic persistence), and savoury. It then fades away leaving a memory of a fine sour-sweet balance, slightly coloured by a calcareous impression with refreshing bitterness.

**This ORIGINE cuvée brings you to appreciate its elegance as well as its creamy balance with a certain freshness and honesty. Its style is classical and savoury, and gives out an impression of Spring.**

### Serving recommendations

You need to serve this cuvée in a slim flute, at 8°C. so as to preserve its fresh character. For an aperitif it will go well with some very tender gougères, or small cubes of young cooked cheeses . You can also suggest some light cuisine: salted and sweetened dishes with a liquid texture - For instance, asian noodles, a carrot and orange soup, or a courgette and mimolette gratin.

### Awards since 2015

