



CHAMPAGNE

Hervé Dubois

RÉCOLTANT - MANIPULANT



“A gastronomic wine,
delicate & mineral



CUVÉE BRUT RÉSERVE

BLANC DE BLANCS - GRAND CRU

This Cuvée is an Blend of our grapes from Avize, Oger and Cramant classified Grand Cru.
It combines **delicacy, intensity and freshness.**

BLEND

100 %
CHARDONNAY

WINEMAKING

Vinified without Malo-Lactic Fermentation.
A light filtration is carried out
before bottling

AGEING

4 TO 5 YEARS

DOSAGE

6 G/L

TASTING



This Cuvée reveals the typical aromas of Chardonnay, a delicate minerality. The fresh citrus flavors brings a beautiful vivacity and white floral touches reveals the elegance of the chalky terroir from Avize

