

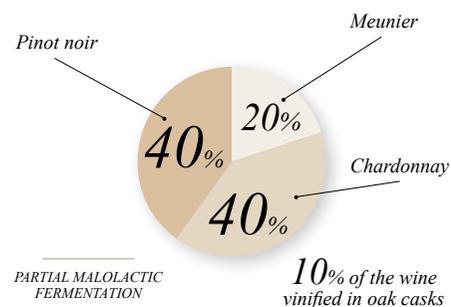


BRUT PREMIER

NON VINTAGE

Every year, we seek to produce a Brut Premier which achieves the perfect balance between freshness and indulgence with a delicate yet rich style, both youthful yet mature, with a distinctive texture that is equally well-suited to aperitif drinking and gastronomy. Each year the base is patiently crafted, and then recrafted, using the strength of the most recent vintage which is carefully softened, honed and tamed in order to preserve its unique character. The reserve wines are aged individually, parcel by parcel, and spend 10 years in French oak barrels in order to give Brut Premier its characteristic consistency. This delicate process involves 200 to 300 different batches: the wines, varietals, crus and vintages are harmoniously and deliciously blended together to ensure that everything changes yet nothing changes at all!

WINEMAKING



Brut Premier is aged for 3 years in the cellars and left for a minimum of 6 months after disgorging to attain the perfect maturity.

The dosage is 9 g/l.

Delicate, fluid and disconcertingly honest



TASTING NOTES

Bright yellow hue flecked with gold.

Its lively sparkle forms beautiful, even streams of bubbles.

Aromas of citrus fruit (lemon) and fresh, zesty notes combined with soft tones of grilled hazelnuts and heady acacia flowers. After aeration, the wine develops hints of fresh wood, subtle spices (pepper,

cardamom), cocoa beans, and honey nougat which add depth.

The palate is simultaneously smooth, rounded and fresh. The attack is juicy, direct, concentrated and pure, yet exceptionally soft and gives way to a saline freshness endowing it with remarkable mineral precision and discreet elegance. The result is a delicate, fluid, supple, coherent and disconcertingly honest tasting experience!

Equally well-suited as an aperitif or a food wine, Brut Premier offers a direct and precise yet juicy, fresh style.

