

# Cuvée Signature

RICH, GENEROUS, PRECIOUS

*Combining structure and elegance, this exceptional cuvée expresses our family know-how.*

## GRAPE VARIETIES

60% Pinot Noir, 25% Chardonnay, 15% Meunier  
Hand-Picked Grapes from mostly Harvest 2015

## TASTING

With a deep golden yellow colour, this cuvée expresses a complex nose, characterised by notes of honey, ripe fruit, roasting, caramel and dried fruit.

In the mouth, the attack is creamy, accompanied by notes of viennoiseries, toast, gingerbread and ripe pear which are associated with dried fruits linked to ageing in wood. The rounded and amplitude underline the precious character of this new cuvée, harmonious, complex and charming.

## VINIFICATION

Coquard Automatic Tilted Plate Press  
Fermentation in thermoregulated stainless steel tanks,  
Maturing in wooden casks with Solera principle,  
35% Reserve wines matured in wooden casks,  
15% Reserve wines matured in tanks.

## DOSAGE

8 g/l

## FOOD AND CHAMPAGNE PAIRING

Nice aperitif cuvée, this champagne also fits perfectly well with grilled fish, roasted white meats, sweet and savoury dishes or desserts based on dried or candied fruits.

## AWARDS



Gold Medal by 2020 Frankfurt International Trophy



Gold Medal by 2019 Concours Mondial de Bruxelles



Gold Medal by 2019 Lyon International Contest



Gold Medal by 2018 International Challenge Gilbert & Gaillard



Gold Medal by 2018 Glass of Bubbly Contest



Silver Medal by 2019 Concours Général Agricole

