

Vesie Touy- les-Reims Villedommange Villers- Allerand Allerand	BLEND	 40% Pinot Noir Premier Cru Sermiers, Cumières 50% Chardonnay Premier Cru Grauves, Vertus 10% Pinot Noir Grand Cru vinified in red Verzenay 0% reserve wine
Rilly-la- Montagne Ludes MAILLY- CHAMPAGENE • Villers-Marmery les-Roses LOUVOIS Hautvillers Tauxières-Mutry BOUZY • AMBONNAT Damery Dizy Mardeuil • AY EPERNAY Mareuil-sur-Ay Marne	VINIFICATION	AF in thermos-regulated stainless steal vats No fining Ageing 6 to 8 months in vats Red wine : ageing 6 to 8 months in barrels Barrels : Seguin Moreau 3 wines minimum, light toast « Aquaflex » 3,50hl 40% of the blend with MLF blocked
Cuis Choully Cuis Cuis Choully Cuis Cuis Chouley	AGEING IN BOTTLE	24 months minimum
AVIZE Grauves LE MESNIL-SUR-OGER Villeneuve	DISGORGEMENT DATE	Displayed on the back label
Vertus	DOSAGE	4 g/L
* Bergères-les-Vertus	AVAILABLE CONTENT	Half - 37,5 cl Bottle - 75 cl

NOTE FROM THE CELLAR MASTER

The fleshy Chardonnays from Grauves and Vertus bring good body to the wine. The Pinots Noirs from Sermiers and Cumières bring balance thanks to their delicate aromas. To maintain this identity we have chosen to blend with a Grand Cru red wine from Verzenay, whose terroir offers lively and dense expressions of small cherry.

