

130

ANNIVERSARY

A symbolic cuvée, the 130 Anniversary, Millésime 2015 Extra-Brut tells the unique story of the House. It is a champagne with a bold, modern style.

TASTING

130 Anniversary, Millésime Extra-Brut 2015 is a wine where the Pinot Noir (70%) explodes with fruit and deliciousness, while the Chardonnay (30%) reveals a beautiful minerality and magnificent acidity. Aged in bottle on the lees for over 8 years, it surprises with its freshness and minerality, thanks to its extra-brut dosage of 4 g/L.

COLOR Golden yellow, with fine, elegant bubbles.

NOSE The first nose is very greedy, dominated by aromas of white-fleshed fruit, with notes of juicy pear, quince and white peach. Then come notes of delicate white flowers (jasmine and acacia), followed by more subtle aromas of sugared almonds and roasted hazelnuts.

TASTE The palate is fresh and creamy. The taste is full and delicious. Notes of lemon, brioche and then mineral follow to finish with elegant, lingering citrus zest aromas (lemon).

FINE CUISINE PAIRINGS

To complete your experience, we suggest harmonious flavours to match this champagne, such as amuse-bouches, cocktail canapés, a cheese platter or low-temperature cooked poultry with ravioles.

