



CUVEE VALERIE

HISTORY

This cuvée validated by the ladies of the house owes its name to the daughter of the family. This wine is the result of a complex blend that must balance the power and leaks Pinot Noir with the elegance of chardonnay. Like its Big Brother, the Cuvée N, this cuvée is embellished with Solera to give it depth and complexity

GRAPE VARIETIES

60% Pinot Noir (including 8% of red wine) and 40% of Chardonnay

APPEARANCE

Draped in its light pink dress, this vintage lets glimpses of rose gold or copper signs of maturity.

AROMA

A powerful nose that lets out red fruit fragrances, including strawberry, cherry and pomegranate. A hint of citrus brought by the chardonnay completes these fragrances...

PALATE

Despite the predominance of Pinot Noir which brings a basket of red fruits, the freshness of the Chardonnay underlines the mouth with notes of citrus, blood orange, well present from the beginning to the end of the mouth.

SERVING

A festive Champagne that will surprise with its beautiful pink colour with an aperitif. For dessert, you can serve it with fruit, pies or fruit cakes. It will also accompany a french toast with jam.

TECHNICAL CHARACTERISTICS

40% reserve wine

Dosage: 10 g/l

Ageing : 2.5 ans minimum

Disgorging date :

Engraved on the bottom of the bottle