



Maison fondée à Reims en 1851

Brut Millesime 2006

APPEARANCE

The beautiful deep golden hue shimmers with remarkable brilliance, enhanced by a subtle but dynamic effervescence.

AROMAS

Generous with floral notes laced with touches of jasmine and honeysuckle. A fruit cornucopia follows with fragrances of white peach, fresh apricot, Mirabelle plum, grapefruit, and yuzu vying for prominence. Opens to subtle notes of bergamot, grilled hazelnut, licorice, and freshly grated coconut for a magnificent, complex, and multi-dimensional bouquet.

FLAVORS

A beautiful harmony of saline, mineral, and silky texture offers notes of nougat and buttery cream. Delightfully elegant yet generous and full-bodied with a richness on the palate, the incredible aromatics offer depth and a lasting finish.

BLEND

59% Pinot Noir, 41% Chardonnay

AGING

9 years on the lees