



CHAMPAGNE
CLAUDINE COUSIN

Gyé-sur-Seine



BRUT
MILLÉSIMÉ

CHAMPAGNE-MAKING

BLANC DE NOIRS

Cuvée 50% pinot noir and 50% chardonnay produced exclusively from our HVE-certified vines in the village of Gyé-sur-Seine.

MILLÉSIMÉ

This champagne highlights the expression and generosity of the 2014 harvest combining freshness and sunshine.

TASTING

A deep yellow color with a golden sheen, it has a pretty, dynamic string of bubbles around the glass.

Intense nose. Attractive notes of ripe stone fruit. Expressive and full-bodied, it hints at ripeness.

Deep aromas, good structure between greediness and slight tension on the finish, with a touch of vanilla. Attractive complexity and aromatic palette: peach, pear, apricot, almond, hazelnut and vanilla.

CONSUMPTION

TASTE VERY FRESH (around 8 - 10°C)

Our Champagne Millésime 2014 goes boldly with aperitifs such as « blinis de noix de Saint Jacques », « roulade de mousse de foie gras » and ideally with the traditional « blanquette de veau ».



AGING

48 months minimum



DOSAGE

BRUT (7g/L)



PRODUCTION

4 000 bouteilles