



## GOLD BRUT *Champagne*

**CÉPAGES** 33 % Chardonnay + 33 % Pinot noir + 33 % Pinot Meunier

**DOSAGE:** 4 g/L

**BOTTLING :** Bottle 75 cl - Magnum 1,5 L- Jéroboam 3 L

**WINEMAKING :** Traditional Champagne pressing.

Static settling (2°C for 24 hours). Alcoholic fermentation (18° C). Malolactic fermentation carried out. Ageing on lees in temperature-controlled stainless steel vats for 6 months then on slats for 30 months.

### TASTING :

Very fine bubbles , notes of fresh butter and vanilla carry on the nose . The notes of honey and ginger alongside lime and candied citrus fruits testify to its perfect blend of 3 cepages , with very low acidity .

The finish on a harmonious sensuality (ripe wheat, stewed fruit) seals the relevance of the dosage and the selection of an excellent terroir .

*"Forget what you tasted before with Champagne, here the perfect balance between 1/3 Chardonnay, 1/3 Pinot Noir and 1/3 Meunier, brings a feeling of irrepressible happiness. Sweet and beautiful, the cuvée "Jeu de Coeur" will make you discover new sensations through fine sparkling bubbles. »*

Review from Jeff WYATT / Las Vegas, wine expert. October 2022

### SERVICE :

10°C in an ice bucket with fresh water and ice cubes.

### FOOD AND WINE PAIRINGS :

It is the Champagne of your romantic meetings, but also of all celebrations day and night. Pairing on all occasions; shellfish, oysters, pan-fried mushrooms or strawberries .