The first approach is both flowery and fruity, next come the notes of almond and fresh bread finishing with touches of citrus and green apple leaving a graceful impression of smoothness and freshness.

The wine is limpid, pale gold in color with hints of green which are typical of the Chardonnay varietal. The mousse is fine and regular with a pretty ribbon of bubbles.

This 100% Grand Cru Chardonnay non-vintage Champagne has an inherent complexity on the palate thanks to the addition of at least 40% reserve wine to the blend. Our perpetual reserve of wines, started in 1988, is inspired by the Solera Method and is enriched with more than 20 different vintage years.

The first impression is frank, associating both finesse and smoothness, and is dominated by white flower fruits (lemon and pear) and floral notes (acacia). The mid-palate is nervy and taut. The finish is persistent with pure citrus flavors and a twist of salinity which confirms the fact that the majority of the fruit is sourced from the great village of Le Mesnil sur Oger; the balance coming from the equally prestigious Grand Cru villages of Oger, Cramant and Avize.