

## CHAMPAGNE BRUT 1<sup>er</sup> CRU



### Wine

- 50% Pinot Meunier for its delicious fruit.
  - 25% Pinot Noir for its personality, roundness and vinosity.
  - 25% Chardonnay for its freshness and finesse.
- Ageing 3 years minimum.  
Dosage: 6g / l

### The Tasting

**Eye :** amber gold with a fine and delicate effervescence.

**Nose :** complex, aromas of ripe fruit; peach, pear or apricot.

**Mouth :** round and full, a very delicious aroma. Aromas of ripe fruit, with hints of candied citrus.

## CHAMPAGNE ROSE 1<sup>er</sup> CRU



### Wine

- Blend rosé: 20% red wine (Pinot Noir).
  - Containing the 3 main grape varieties of Champagne.
  - Ageing 3 years minimum.
- Dosage: 6g / l

### The Tasting

**Eye :** deep ruby, sustained. Dynamic effervescence forming a beautiful bubble.

**Nose :** complex and elegant, fruity, red fruits, cherry, strawberry.

**Mouth :** round, supple, powerful. Notes of red fruits, very delicious.

## CHAMPAGNE PRESTIGE 1<sup>er</sup> CRU



### Wine

- This high-class vintage is the fruit of a subtle blend of Chardonnay and Pinot Noir in equal parts.
  - Ageing 4 years minimum.
- Dosage: 6g / l

### The Tasting

**Eye :** pale gold, dynamic and regular effervescence.

**Nose :** maturity and vinosity without excess.

**Mouth :** nice attack, balanced by a nice roundness, with an expressive length in the mouth.

## CHAMPAGNE BLANC DE BLANCS 1<sup>er</sup> CRU



### Wine

- 100% Chardonnay,
  - Coming from one and the same year.
  - Ageing 4 years minimum.
- Dosage: 6g / l

### The Tasting

**Eye :** bright visual, pale yellow tones. Fine bubbles, expressive foam with a brilliant color.

**Nose :** beautiful vinosity with good freshness, notes of pastries.

**Mouth :** Lots of freshness, floral aromas counterbalanced by aromas of pastries. Rich, dense and long finish.



CHAMPAGNE  
ROBERT THOUMY

