MILLÉSIME 2006
Extra dry 1er cru

A pure and savoury chardonnay 100% expresses bountiful scents of peach, pineapple and dry fruit. It can be tasted with “foie gras”, “canapé” and delicatessen or strong cheese such as Roquefort or stilton or munster. It can also accompany a dessert such as creamcake or fruit salad.

MILLÉSIME 2008
Brut 1er cru

Our cuvée Millésime 2008 is a superbvintage. A perfectly harmonious blend of an elegant and refined chardonnay along with a powerful and tasty pinot noir. It’s a fragrant and fruity wine leaving a long trace of its flavor when swallowed said to be white blossoms and roasted brioche. You can drink it as an appetizer or with white creamy meats, a real relish.

DOSAGE EN LIQUEUR

Moins sucré
- Inférieur à 3 g/Lo/L – Brut Nature
- Inférieur à 6 g/Lo/L – Extra Brut
- Inférieur à 12 g/Lo/L – Brut
- De 12 à 17 g/Lo/L – Extra Dry
- De 17 à 32 g/Lo/L – Sec
- De 32 à 50 g/Lo/L – Demi-Sec
- Supérieur 50 g/Lo/L – Doux

Plus sucré

L'abus d'alcool est dangereux pour la santé. Sachez en consommer et apprécier avec modération.

content des sulfites

Tarifs et conditions non négociables, éventuellement modifiables sans préavis.
MATHIEU PRINCET
Brut or demi-sec

A highly traditional wine of Champagne, a subtle combination to be tasted at any time, as an appetizer, along a meal or with a dessert. It's the result of a blend of 2 cepages, chardonnay 50% and pinot noir 50%. The still wine is bottled in spring following the harvest, it is kept on lattes at least 3 years in our cellars, which makes a light refreshing cuvée.

GRANDE RESERVE
Brut 1er cru

This great wine is also based on a blend of 70% chardonnay and 30% pinot noir. However, our bottles are kept in lattes for 5 years in our cellars. That is why, it gives, after aging, a very fruity and powerful taste to the wine. Elegant and richly flavored, it enhances your food from the beginning to the end of a meal.

BRUT NATURE
1er cru

It's a cuvée such as our Grande Réserve kept 5 years lying on lattes in our cellars, but without any liquor added to it before being corked. The same richly flavored blend of this cuvée is kept "pure" and the dominant fragrances of chardonnay can express themselves freely as well as the highly virile ones found in pinot noir. Recommended as an appetizer or along a meal, either with fish, oysters or caviar. It should be served at about 8°C to appreciate its expanding qualities at their best.

BLANC de CHARDONNAY
Brut 1er cru

Plaisantly cool, delicately refined, these are the main features of Champagne only issued from the chardonnay vine stock grown in chalky grounds and aged 5 years in our cellars. Excellent aperitif cuvée, you can associate it with your appetizers and dishes based on fish and seafood.

BLANC de NOIRS
Brut

Exclusively made from black grapes, this elegant and complex cuvée expresses flavors of white blossoms or peaches. It's a well-structured wine suffering roasted meat as well as an appetizer.

ROSE
Brut 1er cru

With a "bouquet" of red fruit and its vivid pink color, this wine is the result of a blend of chardonnay about 50%, pinot noir 35% and red wine champenois 15% aged in oaken vats in our cellars. You can taste this powerful Champagne as an appetizer, with white meats or poultry or even desserts based on chocolate and fresh red fruit.