



- Gold Medal Concours International des Vins de Lyon 2012
- Gold Medal Concours International des Vins de Lyon 2015
- Bronze Medal Decanter World Wine Awards 2015

Champagne Cuvée Joyeuse Brut

Producer: Pinot-Chevauchet

Grape: 80% Meunier 20% Chardonnay harvest of 2007-2008-2009

Ageing: 5 years minimum on lees before disgorgement

Dosage: 8 g/l

Alcohol: 12%

Colour

Brilliant gold-yellow robe. Softly sparkling made by fine bubbles with a long lasting crown.

Nose

Round nose with pastry and dried fruit notes. The mineral aspect provided by the Terroir is revealed.

Palate

Attractive, fresh and butter notes in the mouth. Honey aromas at first, then dried fruit aromas.

The finish pointed on mineral aromas from our Terroir (flinty taste).
Harmonious and gourmet wine with a high balance.

Food pairing

This wine will be a perfect host for the aperitif.

Serving temperature

9-10°C

(indeholder sulfitter)

