



Trait de Saison

Brut Vintage 2010

With “Trait de saison”, I sign a terroir champagne, where we capture the spring aromas of 60 % Chardonnay, 30 % Pinot Noir and 10 % Meunier. This creation is light and aerial, offering notes of orange blossom.

A w a k e n y o u r s e n s e s : Soft, its freshness in the palate brings aromas of white fruits and citrus. You will appreciate its finesse at aperitif but also with fish and white meats.

L e t y o u r t a s t e b u d s s h i v e r : A harmony to discover at once with marinated prawns cooked with fennel and ginger!