

La Linéale

(Ex - Cuvée Clara)

— Brut



The riddling of each of our bottles is done manually. One by one. No exception.

We elaborate our own liquor for the dosage..

✦ Blend

25% Pinot Meunier

25% Pinot Noir

50% Chardonnay

✦ Vinification

aging : **30 months**

100 % cuvée

Reserve wines: **45 %**

Malolactic fermentation

Dosage : **8g**

Homemade liqueur: **Reserve wines and cane sugar**

Tasting temperature between 7 and 10°C

Technical sheet



Yellow color and gold reflection.



Notes of flowers and white fruit.
White-fleshed fruit, peaches and apricots.
Hazelnut, exotic fruits, pineapple, figs and dates.



Luminous, elegant, the Chardonnay dominates the palate.
Raspberry, elderberry and rhubarb on the first half of the palate.
A clean, crisp finish make for a straightforward but delicate wine.



An original, bright and exotic expression, very versatile for pairing with:
Fresh goat's cheese; Young Comté cheese Salt-crusted fish
Gourmet Champagne