Les Scellées

— 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

70% Chardonnay

15% Pinot Meunier

15% Pinot Noir

Vinification

aging : **36 months**

100 % cuvée

Réserve wines**: 50 %**

Malolactic fermentation

Dosage :**7 g**

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

Tasting temperature between 7 and 10°C

Technical sheet

Yellow colouration, silk reflections.

Slightly smoky, biscuity.
Orgeat syrup, barley sugar,
fruits in syrup.
Various citrus fruits, blood orange.

Vine peach, blood orange, as on the nose.
Elegant, fresh and delicious.

Driven by Chardonnay, this Champagne is ideal as an aperitif or with a starter:
Salmon carpaccio; snacked scallops.
gourmet champagne