

# Les Miscellanées

## num. I (Ex -Carte d'Or)

— 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

**80%** Meunier

**10 %** Pinot Noir

**10 %** Chardonnay

### ✦ Vinification

aging : **18 months**

**100 %** cuvée

Reserve wines: **30 %**

Malolactic fermentation

Dosage : **8g**

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

Tasting temperature between 7 and 10°C

*available en demi-sec*

## Technical sheet



Yellow color and gold reflection.



A varied profile which oscillates between creaminess and minerality.

**Notes of honey, almond and nougat**



Splendid empyreumatic overload evocative of burnt wood or graphite. The Meunier leads the senses in an atmosphere of gentle reduction..

**Note of toasted dried fruit**



A cuvée designed for aperitif dinners:  
in general accompanied by seafood; shellfish of all kinds; melted cheese.

Yellow fruit gratin