Les Miscellanées
num. II *(Ex -Cuvée Extra Réservée)*
— Brut

OR GOLD
CONCOURS DES FÉMINALISE® BEAUNE

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

We elaborate our own liquor for the dosage..

Blend

40% Meunier

40% Pinot Noir

20% Chardonnay

Vinification

aging : **24 months**

100 % cuvée

Réserve wines**: 30 %**

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.

Elegant bouquet combining complexity and maturity..
Universe praline, dried fruit, fresh meringue.

Delicate and generous pastry note. Peaty finish with a gentle bitterness. Nice roundness
Notes of yellow fruit.

A versatile champagne, from the aperitif to the meal or for the whole evening:
cheese bites and gougères or quiches; white meat; wild poultry and morels.