Les Miscellanées
num. III *(Ex -Première Cuvée)*

— 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% Pinot Noir

30% Chardonnay

Vinification

aging : **30 months**

100 % cuvée

Réserve wines**: 40 %**

Malolactic fermentation

Dosage : **8g**

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

Tasting temperature between 7 and 10°C

available demi-sec

Technical sheet

Yellow color and gold reflection.

Honey and pear liquor at the start.
The wine seems well-rounded.
Followed by white fruits and
pine bark.
A world of fruit and pine bark.
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A mature wine with a delicate
bitterness..
Well-rounded and ample finish.
Spicy notes and white fruits.

Perfect for aperitif but wine for a traditional French meal too: pâté-croûte; mushroom pie; blanquette.