



LES MUSES 2018 - Vintage

Vinification : 100% manual harvest, natural settling of the must and racking. Alcoholic fermentation in tanks, followed by a malolactic fermentation.

Blend : Meunier 20 %, Pinot Noir 70 %, Chardonnay 10 %

Aging on lees : bottled in march 2019 - 2 003 bottles

Dosage : Extra-Brut, 6 g / L

Packaging : Green standard Champagne bottle, lighten in glass

Available in 75 cl - sold in cases of 6

ELEGANT AND DELICATE

Aspect : The dress is a pretty old gold hue

Nose : It expresses a beautiful maturity with aromas of fruit in syrup, slightly exotic

Mouth : It reveals pretty tart notes subtly married to a gourmet character of confectionery and white fruits. In the finish, a touch of hazelnut completes this beautiful balance between freshness and maturity

