

Bastien Thomas

Grand Cru • Brut



50% Pinot Noir / 50% Chardonnay

- **Terroirs:** Louvois - Bouzy
- **Average age of vines:** 40 years old
- **Soil:** Limestone
- **Winemaking process:**
Alcoholic fermentation in vat
Malolactic fermentation undergone
Dosage 8g/L (brut)
Aged for 5 years in the cellar

• **Tasting:**

Appearance: Yellow gold with abundant very fine bubbles. The perfect sheen.

Aroma: Smooth, full of personality, delicate fruit aromas and understated citrus notes.

Taste: Bright and full-bodied with a lingering creamy finish. Citrus notes bring long-lasting freshness.



This champagne ages in the cellar for 5 years and is made from selected plots to be part of your milestone moments.