

Les Dames de France

Grand Cru • Brut



80% Pinot Noir / 20% Chardonnay

- **Terroirs:** Louvois - Bouzy
- **Average age of vines:** 50 years old
- **Soil:** Limestone

- **Winemaking process:**

Alcoholic fermentation in vat

Malolactic fermentation undergone

Dosage 9g/L (brut)

Aged for 4 years in the cellar

- **Tasting:**

Appearance: Abundant fine bubbles form a frothy white collar. The yellow gold robe gleams with sheen.

Aroma: Full of personality with fresh fruit aromas (peach, apricot). Citrus notes appear as the bubbles move through the champagne (mandarin, candied fruit). A hint of toast adds complexity.

Flavour: Strong, full body, lingering aftertaste. The balanced dosage brings out its strength.



Serve as a pre-dinner drink or with seafood and poultry/pork.