EXTRA-BRUT

HISTOIRE LIVRE I

Our older cuvée, carefully aged for twelve years

BLEND

33% Pinot Meunier and 67% Pinot Noir. Only 497 bottles of this nectar from the 2008 and 2010 harvests (exceptional vintages) were produced.
The complexity of this Champagne is obtained after 12 years of aging on lees.

TASTING

This incredibly rich beverage, from our historic plots, has benefited from truly special attention throughout its development. Now, its golden color and particularly fine bubbles open on toasted brioche, pastries and gingerbread flavours.
The palate welcomes some soft dried fruit notes, accompanied by caramel and stewed orange. The length brings some late aromas of citrus on a salty finish.

The richness and complexity brought by twelve years of development. It will seduce the connoisseurs for sure.

FOOD / WINE PAIRING

During a festive aperitif accompanied by refined appetizers.
This “LIVRE 1” can be accompanied by beautiful truffled, spicy or smoked charcuterie, foie gras, Patanegra, fine and truffled poultry or simply truffle pasta.

CHAMPAGNE
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