

*CUVÉE BRUT ORIGINEL*  
***Celebration of a certain “art de vivre”***

***Origin***

The Cuvée Brut Originel lets easily discover its subtle aromas coming from the prolonged aging. It is exceptionally elaborated from parcels coming from 7 different terroirs.

The blend is 55% Pinot Noir, 30% Chardonnay, 5% Pinot Meunier. This is a well structured Champagne without aggressiveness with a long finish allowing all expression of the “terroir”.

***Characteristics of the Wine***

**Aspect:** fine and prolific bubbles-“mousse”. The colour is typical champagne with a hint of yellow gold.

**Aroma:** the nose is a mixture of flowers and fruit with a well developed maturity.

**Taste:** Aromatic, with smoke, ripe damson plum and blackberry notes riding the creamy mousse, layered with accents of lightly charred toast, golden raisin and roasted nut. Tangy finish

***Tasting recommendation***

This Champagne is a magnificent aperitif and should be offered at a temperature of 8°C - 10°C. It may be kept for 2-3 years away from direct light at a temperature of 10 °C - 15 °C.

***Vinification***

The alcoholic and malo-lactic fermentation are kept under strict temperature control. In January, the wines from the recent harvest are carefully blended together. This cuvee is then lightly filtered to keep the maximum quality. The bottles are then taken down to our cellars where they undergo the second fermentation at a controlled 12 degrees for about 5 weeks.

There after they are kept in a cooler level of our cellars for more than 2 years until they are ready for disgorgement. Disgorgement takes place a few weeks before dispatch in order to maximize the aromas obtained by contact with the “lies” the dead yeasts and particles of grape which form into a natural sediment after the second fermentation in bottle. The lies-contact also keeps the wine fresh.

***Rewards***

**Wine Spectator 2014:** 90 points

**AWC Vienna 2014:** Gold Medal

