

CUVÉE NUANCE

- 1^{ER} CRU -



From the moment it is poured, **Nuance** displays the distinctive fine effervescence, generous cordon and colour – lemon-yellow with glints of light green – of the Chardonnay grape.

The very delicate **nose** has aromas of white flower, lime flower, jasmine and citrus.

The **palate** is succulent with fresh juicy fruits such as white peach, finishing with a dried flower note.

GRAPE

- 100% Chardonnay.

TERROIRS

- Aÿ and Mareuil-sur-Aÿ.

VINIFICATION

- First-press grapes of a single year.

AGING

- On lees for 15 months.

DOSAGE

- 9 grams of sugar per litre / Natural liqueur.

“ A RESTRAINED, SUBTLE AND NUANCED CHAMPAGNE
TO SERVE AS AN APERITIF OR WITH FISH. ”