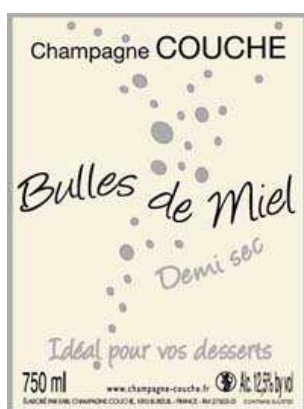


Blending	70% Pinot Noir – 30% Chardonnay
Wine area	Buxeuil – Montgueux (Côte des Bar)
Harvest	2000 - 2001 – 2002 – 2003
Elaboration	Vinification in tank and in barrels Ageing 6 years in our cellar
Conditioning	Bottle 0,75 L



Its softness; associated to a final with honey and citrus fruits delicate notes, makes of « Bulles de Miel » an exceptional champagne: « A real semi-dry at last! »

“A very well-balanced and a crystalline final wish makes you forget the dosage”. **Geoffrey Orban.**

“A wine for dessert par excellence” **Philippe Faure-Brac, Meilleur Sommelier du Monde.**

“The dosage of 36g/l is balanced with elegance by the mineral character of the wine. Softness and liveliness are joined together here in a not very common style and extremely attractive”.
François Morel, Etoile – Le magazine du guide Michelin.

This champagne shakes your gastronomical practices!



- « Cuisinez comme un chef » - N° 16 - Winter 2009/2010.
- « SommelierS International » - N° 128 - december 2009
- Selection of the « Guide Hachette des Vins 2010 »



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