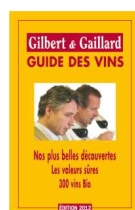


## Cuvée Perle de Nacre

<b>Blending</b>	100% Chardonnay
<b>Wine area</b>	Montgueux (Côte des Bar)
<b>Harvest</b>	2002 – 2003 - 2004
<b>Elaboration</b>	Vinification in tank and in barrels Ageing 6 years in our cellar
<b>Conditioning</b>	Bottle 0,75 L

This golden yellow champagne develops a fine nose, with aromas of white flowers. This wine offers a very refined nose, with a lively, supple attack and a well-rounded finish.

*“Clear yellow colour, brilliant. Fruity and crunchy nose evoking the flesh of apple and pear, with floral notes. Rich and clear mouth, which one appreciates the liveliness and the creamy character, discrete note of viennoisery at the finish.”* **Guide Gilbert et Gaillard 2011**



- Selected by « Guide des Vins Gilbert et Gaillard 2010 »

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