**CUVÉE DES CRAYÈRES**

**OVERVIEW:** Champagne of body and spirit made by the marriage of 60% Pinot Noir and 40% Chardonnay. Straight, round, generous, the Cuvée des Crayères is made on average from a dozen different wines from 4 to 5 different vintages, with 50 to 55% of the wines vinified in small oak barrels, with 65 to 70% reserve wines helping to bring homogeneity.

**VARIETAL BLEND:** 60% Pinot Noir, 40% Chardonnay


**AVERAGE AGE OF THE VINES:** 30 years old

**VINIFICATION:** Out of tank for 42%, out of barrels 58%. Partial malolactic fermentation (with malo 65% and without 35%)

**DOSAGE:** 5 grams

**TASTING NOTES:** This Champagne has a delightful golden hue with luminous highlights. The nose reveals floral and mineral notes and, upon aeration, red and white fruit savors. The palate is fresh and generous, playing with notes of spring berries.

**REVIEWS:**

“Light yellow-gold. Aromas of Poire William, white flowers and honey are lifted by a zesty mineral topnote. Fleshy and dry on the palate, offering very good lift and clarity to its bitter quince and peach pit flavors. Closes on an emphatic, sharply focused mineral note, with firm grip and spicy persistence. “*91pts, Vinous*