

CHAMPAGNE

PLEIN CADRE

This cuvée focuses on the grape variety that gives our terroir its excellent reputation. 'Plein Cadre' is a single-varietal champagne that highlights the Pinot Noir vines on our hillside, represented by incisions in the label paper.

Freshness & Gourmet

Robe

The dazzling pale gold colour with coppery highlights is typical of Pinot Noir. The mousse is fine and elegant, forming a persistent cordon. The effervescence is delicate and fresh.

Nose

The nose, rich and expressive, has a beautiful aromatic complexity with greedy accents. It reveals ripe and generous notes of apricot, honey and toast. Then there are notes of Pinot Noir evolution, with red fruits, cherries in brandy, candied fruits of the forest, plums and figs. The finish brings notes of pastry and brioche.

Mouth-feel

A lively attack on the palate, carried by the creamy effervescence. The body is generous, marked by the fruity structure of the Pinot Noir. The red fruit aromas on the nose are confirmed on the palate, with hints of sweet spices. The finish is persistent, with notes of candied fruit and pastries (raspberry tart, crème pâtissière).



Terroir	Bouzy and Ambonnay (from the Montagne de Reims)
Grape-varieties	100% Pinot Noir
Years	2021 (49%) + perpetual reserve (51%)
Vinification	In tank, malolactic fermentation
Bottling	13 May 2022
Dosage	around 7g/l

Available in : Bottle

Tasting

This cuvée goes wonderfully well with rich dishes. It is perfect with roast poultry accompanied by a chanterelle sauce, or with light game dishes such as roast quail with red fruit. It can also be enjoyed as an aperitif, served with foie gras and fig toast, or dried duck breast. It can accompany cheeses such as Brie de Meaux or 18-month Comté.

ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH. CONSUME WITH MODERATION.