



GRAND BRUT RILLY

ORIGIN

« Premier Cru » from Rilly-La-Montagne, in the
« Montagne de Reims » in the « Appellation Champagne ».
Average age of the vines : 40 years-old.
Clayey-chalky soil with limestone subsoil.
High Environmental Quality and Sustainable Viticulture.

WINEMAKING

Origin :grape harvest 2019 and reserve wines.
Blending : 60% Chardonnay associated with
20% Pinot Noir and 20% Meunier.
Bottled: April 2020.
Ageing in our cellars: minimum of 3 years
before disgorging .
Dosing : 8g/L.

TASTING NOTES

To the eye: Discreet mousse, yellow color with coppery tints.
Fine and beady bubbles.
Citrus and hawthorn.
On the palate: Lively and light attack, then ample and
generous in the mouth. Aromas of apples and honey with a
dash of grapefruit or lemon wrapped around a mineral laden
core. Persistent freshness.



FOOD PAIRING

As an appetizer paired with anything, or more specifically with fish that have a delicate flesh, lobster papillotes with basil, roasted halibut, sea bream tartar, poached turbot with hollandaise sauce, blue trout, lemon marinated salmon, sashimi, and shellfish such as oysters poached with caviar or with Champagne.

It also goes well with goat's cheese! Best served chilled at 8°C.

DISTINCTIVE CHARACTERISTICS

Produced from our oldest Chardonnay vines, this "Grand Brut Rilly" expresses a great aromatic richness due to the superior quality in sugar of these grapes, a consequence of the voluntary ageing of these parcels. A major asset for this cuvée!

The freshness and the delicate lemony finish makes this champagne the ideal companion for seafood. Magnums are also available.

AWARDS AND DISTINCTIONS



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Enjoy in moderation. Alcohol abuse is dangerous to your health