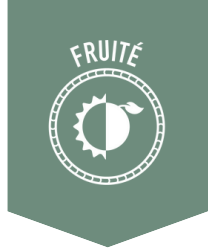


# ICÔNE

## PREMIER CRU

*"Tender and Velvety Champagne"*



### WINEGROWING



**BLEND :** 37% Wine reserve  
50 % Chardonnay, 25 % Meunier  
25% Pinot Noir  
**REGION :** Vallée de la Marne  
**EXPOSURE :** South-East, South-West  
**SUBSOIL :** chalky, sandy-clay  
Eco-friendly winegrowing  
conversion to HVE-VDC  
Manual harvest



### VINIFICATION

Alcoholic fermentation temperature 17°C in  
thermo-regulated stainless steel vats  
Malolactic fermentation  
Late bottling  
**AGEING ON LEES :** 24 months  
**DOSAGE BRUT :** 7 g/L

### TASTING



An elegant, luminous sandy hue, enhanced by fine, even effervescence. This visual promises a refined, delicate champagne.



The nose opens with a flattering springtime palette, where citrus blossoms mingle with subtle accents of cherry pit. This enchanting aromatic combination immediately invites tasting.



The delicate texture and enveloping bubbles create a velvety mouthfeel. Invigorating acidity and well-balanced bitters add thirst-quenching freshness. The citrus aromas perceived on the nose continue on the palate with beautiful harmony.

### FOOD AND WINE PAIRINGS

Perfect for cocktails or dance parties, this jovial, accessible champagne is a crowd-pleaser. At the table, it goes wonderfully well with an avocado, crab and lemon caviar verrine, sublimating the fresh, delicate flavors of this dish.

### MÉDAILLES





# AWARDS AND DISTINCTIONS



**DECANTER - Note : 91/100 - 2025**

Reductive smoke over lime and hazelnuts with brown bread interest leading into a opulent palate with good concentration and mineral, floral lift.



**Jamessuckling - Note : 94/100 - 2024**

How can you resist all the charm of the meunier grape? This is brimming with orange blossom and fresh orange aromas, plus hints of freshly baked bread and red apples. It's not dry, but the balance on the juicy and creamy medium-bodied palate is spot-on. The blast of red berry fruit in the finish completes the very sensuous picture. The elegant mousse deftly lifts the long, very clean finish.



**Jancis Robinson - Note : 15/20 - 2023**

Chewy, sweet brioche nose. Seems to be quite high dosage. Medium bubbles, tight to start and then quickly unravelling. Seems ordinary.

*Jancis Robinson*



**Le Guide Hachette des vins - Note : 1 étoile - 2023**

Aged for 5 years in our cellars, this brut features 80% meunier, complemented by chardonnay. It immediately charms with its fresh, elegantly floral nose. In the same vein, the palate is pleasantly supple. A liveliness tinged with a slight bitterness on the finish gives it excellent balance.



**International Wine Challenge - Note : 91 /100 - Médaille d'argent - 2022**

Red apple and plum fruit and freshly-baked brioche nose leads to a delicate structured palate with a honeyed finish.



**Concours international de lyon - Note 89/100 - Médaille d'or - 2021**



**FEMINALISE - Note : 15,5/20 - Médaille d'or - 2020**

