

ICÔNE PREMIER CRU

"Round and Fleshy Champagne"



WINEGROWING



BLEND :

80 % Meunier, 20 % Chardonnay

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 : minimum 24 months

DOSAGE BRUT : 8 g/L

TASTING



Golden yellow color, brilliant. Fine bubble with a discreet mousse cordon.



Open nose with aromas close to pastry. Then notes of tobacco, grilled almonds and dried apricots.



Flattering and ample palate with a well present freshness that leads to a good structure. Aromas of white fruits with notes of almond paste.

FOOD AND WINE PAIRINGS

This cuvée will be perfect served as an aperitif or with a lightly flavored cheese platter.

MÉDAILLES



Jancis Robinson

