



Perle d'Ambre



Technical characteristics :

Grape varieties : 40 % Chardonnay – 30 % Pinot noir – 30 % Meunier
Dosage : 8 g/L
Reserve wines : 30%
Ageing in cellar : 3 years minimum
Best served at a temperature of 8°C

Sight : A lively bubbling with a pale gold colour.

Smell : The first nose develops stewed and baked fruit aromas with roasted scents. After aeration, notes of pears and peaches in syrup express.

Taste : Powerful and dynamic taste with yellow fruits and coffee or toasted aromas.

Food pairing : A very complex Champagne to be served with a tarte Tatin, poultry in sauce, veal blanquette or lasagna of vegetables.

Medals : Guide Hachette 2018 : ★

Concours d'Épernay des Champagnes du vignoble 2017 : 

Gilbert & Gaillard 2018 : 90/100 



CHAMPAGNE
MONT-HAUBAN