



# Millet

PÈRE & FILS

## CHAMPAGNE

### CUVÉE PRIVILEGE

#### COMPLEXITY & MATURITY

**CUVÉE BLENDING:** Pinot Noir 50%, Chardonnay 50%, (which 5% oak barrel)

**VINEYARD:** chalky-clay soil.

**AGEING:** horizontal storage for 6 years.

**DOSAGE:** 7g/L/Brut

**MATURING:** malolactique fermentation, stainless steel thermal-regulated tank.

#### TASTING NOTES

This vintage is dressed with a straw yellow colour and gives shiny hints. Its complex nose discloses aromas of quince and candied fruit.

In the mouth, the first taste stays sincere with notes of toast and honey.

This mature and consistent cuvée will marvelously accompany an aperitif and eventually follow with your meal.

**SERVING TEMPERATURE:** 7°C

**BOTTLING:** 0,75 L bottle

