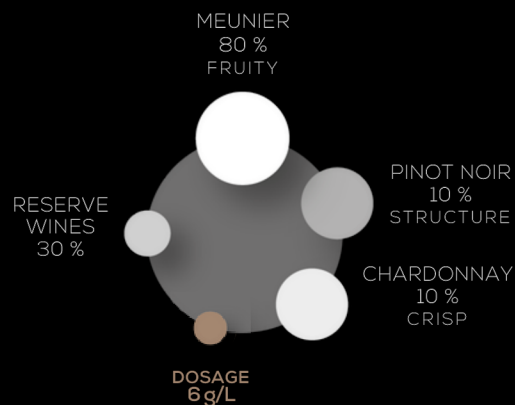


CARTE D'OR

80 % MEUNIER - 10 % PINOT NOIR - 10 % CHARDONNAY

THE HOUSE STYLE

The true symbol of our house, Carte d'Or expresses a subtle balance between fullness and suppleness



SOIL

- Vineyards: Festigny, Cramant, Avize, Le Breuil
- Main soils: green clay and limestone

VINIFICATION

- 70% harvest 2017 - 30% reserve wines
- Vinified in stainless steel vats
- Malolactic fermentation

BOTTLING

April 9th, 2018

AGEING

52 months minimum

IDEAL SERVING TEMPERATURE

8°C

CELLARING POTENTIAL

2 years



Carte d'Or is the iconic cuvée since 1982. The fruity predominance of the Meunier gives this champagne its structure while a hint of Pinot Noir and Chardonnay complete the blend. To ensure a consistent style from year to year and maintain the balance sought, this cuvee includes a high percentage of reserve wines from several harvests (3 to 4 years). These wines are preserved in separate vats and respect the typicalities of each cru and year. This cuvée is aged for a minimum of 4.5 years.

PRODUCTION

Available in bottles (75cl) and half-bottles (37,5cl)
Case of 6 bottles or 12 half-bottles

FOOD-CHAMPAGNE PAIRINGS

Carte d'Or is structured around a fine crispness and can be served throughout the meal, from the aperitif to the dessert – ideal with savoury biscuits or a white peach tart.

TASTING NOTES

Eye

Pale yellow with golden highlights, persistent collar of bubbles

Nose

White fruits, blossom, delicacy

Palate

Crispness, length