

— Harmony —

EXTRA-BRUT
Vendanges 2011

*Blended Champagne made only
from base wines from the same
harvest 2011 which claims its terroir.*

Champagne with golden highlights
reflections and fine light foam.
On the nose, fruits like pineapple and
grapefruit blend with a delicate
minerality to bring a real purity.
A refined and silky mouth
punctuated by delicate aromas
of brioche or even fresh butter
and has a really lovely finish.



*Respect
Tradition
Humility*

50% Chardonnay
38% Pinot Noir
12% Pinot Meunier

Conspicuous by its balance
full of personality.
An admirable cuvée !

Serve at 8-10° C
(46-50° F)



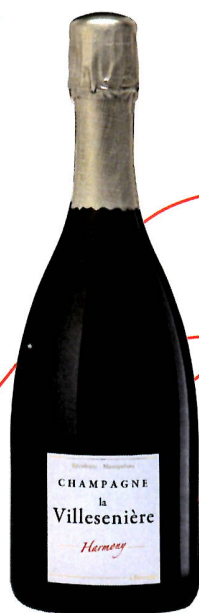
— Harmony —

EXTRA-BRUT
Harvest 2012

*Blended Champagne made only
from base wines from the same
harvest 2012 which claims its terroir.*

In this cuvée you can see a pale gold
colour with lots of tiny, lively
bubbles.

The nose evokes the scents of summer
with yellow peach, mimosa, honey
and fresh bread, while the palate is
fresh and clean on the attack.



*Respect
Tradition
Humility*

50% Chardonnay

50% Pinot Noir

Serving Suggestions

Ideal partner for the aperitif,
this Champagne Harmony
can be served with a complete meal.
A Champagne for intent pleasure!

Serve at 8-10° C
(46-50° F)

