

Harmony

Area :	Vallée de la Marne (Boursault)
Appellation :	Champagne
Colour :	Pale white
Vintage :	2013
Dosage :	Extra-brut 3g of sugar / L
Blending :	60% Chardonnay 40% Pinot Noir
Alcohol content :	12.5%vol
Bottle capacity :	0.75 L
Vinification :	6 months in barrels, malolactique fermentation
Ageing :	60 months min.
Commercialisation :	6 months min. after disgorging
Robe :	Clear with golden hues, very fine bubbles
Nose :	With yellow peach scents, the nose evokes summer. It also scents mimosa, honey and toast.
Mouth :	Dynamic and fresh attack. The development reveals a delicate wine but nevertheless a wine with character. The barrels' oak influence is perfectly mixed with the other scents. Nice long finish.
Pairing :	

This wine will perfectly match with asian cuisine, tatakis, smoked fish like salmon or pike-perch fillet.