BLENDING
50% made with Pinot Noir
50% made with Chardonnay
100% made with 2011 first pressing
Partial malolactic fermentation

Our vintage wine L’Ode à la joie, has a luminous, satiny and rather fluid hue, which is of strong pale-yellow in colour with lemon-yellow highlights.

The first nose is subtle, candied and spicy and evokes notes of pear, grapes, quince, sweet almond, and black pepper. During the aeration, “L’Ode à la joie” reveals notes of honey, red fruits, plum and cooked apple.

As the nose announced, the palate brings creamy, supple and fresh bubbles. It develops a fruity, pulpy and crunchy structure highlighted by the acidity of the lemon. The clay-sandy minerality shows cleanness, fruity volume, subtle saltiness and a long-lasting mouth. The dosage of the whole is made with care and creates a concentrated and full-bodied champagne that gives way to a full and spicy finish with character.

WINE AND FOOD PAIRING
- Braised turbot fillet and nage of shells cooked with herbs
- Grilled red mullet cooked with olive oil and shallot crispy
- Foie gras in a chicken stock with sweet onions
- Pigeon supreme and root-vegetables pot-au-feu

DOSAGE
Dosage made from a 5 g/l homemade liqueur.

AVAILABLE IN
Bottle – 75 cl