



CERTIFIED VINEYARD
HIGH ENVIRONMENTAL VALUE LEVEL 3

LES CONFIDENTIELS

INTEMPORELLE SOLERA EXTRA BRUT

Since 1981, tank no. 16 has been the memory of our homemade "taste". Born from the traditional family blend, the wine from this vat was considered the benchmark for the wines made by our family. Number 16 was for my father, G erald, the standard measure of the wines of our house. Also called "perpetual reserve", SOLERA is a method of blending and aging wines which consists of integrating a small portion of the year's wines into previous wines, each year.n e.



TERROIR

Vall e de la Marne Rive droite

SOILS EXPOSURE

Calcareous clay
South-east exposure.

GRAPE VARIETY

- 35 % pinot noir
- 35% pinot meunier
- 30 % chardonnay
- Perpetual reserve 1981 to 2022

CARACT RISTIQUES TECHNIQUES

Vinification in stainless steel vats.

- Bottling: 2022
- Storage on lees: 20 months
- Disgorging: more than 6 months
- Dosage 4.8 g / litre
- Alcohol level 12%/Vol.

TAISTING

To the eye: straw gold with a beautiful shine.

On the nose: beautiful aromatic richness and beautiful complexity. Notes of peach, pear and yuzu evolve into scents of lime blossom and licorice.

Bouche : frank attack with a creamy and melted effervescence.

Perfect marriage of the aromatic complexity of old wines with the freshness and finesse of younger wines. Renette apple, then spicy woody and vanilla.

TASTING GOURMET PAIRINGS

Truffled Brillat Savarin.

CELLARING

Will continue to evolve as temperature and aeration come into effect.

Storage potential: Ready to drink

Tasting temperature: 7 to 9 C