

CERTIFIED VINEYARD
HIGH ENVIRONMENTAL VALUE LEVEL 3

LES CLASSIQUES

PERLE DES TREILLES

BRUT

'THE PURE EXPRESSION OF THE UNION OF PINOT NOIR AND CHARDONNAY."

This cuvée owes its name to the place called "Les Treilles". In the past, vines were cultivated in the gardens, along a wall, on an arbor or a trellis (treillage). The Pearl is a nod to the Chardonnay grape from which it is made.



Ay Grand Cru for Pinot noir Damery for Chardonnay

SOILS EXPOSURE

Limestone clay Exposure Ay South East Vallée de la Marne Right bank, South East and Southwest exposure.

GRAPE VARIETY

- 60 % Pinot Noir harvest
- 40 % Chardonnay harvest
- 50 % reserve wine 2018 25 % reserve wine 2017 25 % reserve wine 2016

TECHNICAL INFORMATION

- Vines intermixed with herbs and grasses
- Soil tillage under the rows
- Average age of vineyard: 45 years
- Bottling 2019
- Vinified in stainless steel with partial malolactic fermentation
- Aging on lees for 48 months
- Disgorging: minimum 6 months
- Dosage: 9.3 g / litre
- Alcohol 12% vol.

TASTING

To the eyes: bright, yellow gold color with very fine bubbles.

On the nose: citrus floral and delicated'agrumes, floral et délicat, It reveals subtle notes of white flowers and fresh bread and then evolves towards more complex, mineral variants.

On the palate: supple and fresh, it offers a creamy mousse. Elegant, fruity and slightly tangy, the finish has a tactile sensation reflecting both the suppleness of the clays and the minerality of the chalk.

GOURMET PAIRING

Veal sweetbreads with morels. Pear au gratin with goat cheese and rosemary. Venison tournedos with thyme and honey

AWARDS

- JAMES SUCKLING 2024: 90/100
- VINALIES INTERNATIONALES 2023 : Golden Medal
- GUIDE HACHETTE DES VINS 2022 :
- CONCOURS MONDIAL DE BRUXELLES 2022 : Great Golden Medal
- DECANTER WORLD WINE AWARDS 2022: Silver Medal
- DUSSERT-GERBER 2022:



CELLARING

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

Aging potential: 3–5 years Serving temperature: 7-10°C

