



CERTIFIED VINEYARD
HIGH ENVIRONMENTAL VALUE LEVEL 3

LES CLASSIQUES

PERLE DES TREILLES

BRUT NATURE

*A 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.

TERROIR

Ay Grand Cru for Pinot noir
Damery et Venteuil for Chardonnay

GRAPE VARIETY

- 60 % Pinot Noir
- 40 % Chardonnay
- 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
- Vinified in stainless steel with partial
malolactic fermentation
- Bottling 2019
- Aging on lees for 48 months
- Disgorging: minimum 6 months
- Dosage: < à 3 g/l
- Alcohol 12% vol.

TASTING

To the eye: Bright, yellow gold color
with very fine bubbles and a persistent
mousse.

On the nose: Frank and intense. At first
it exhibits aromas of dried fruits. It then
reveals all its complexity by expressing
gourmet aromas of dried fruits: fig,
pineapple and apricot. The finish is
subtle with notes of honey, gingerbread
and pastries.

On the palate: The attack in the mouth
is in harmony with the nose - aromatic
and delicious. The balance between
body, acidity and alcohol is perfect. The
whole is very round and offers a length
of aromatic persistence on the palate
close to 10 caudalies, with some
minerality.

GOURMET PAIRINGS

Carpaccio of scallops & Kumquat.
Trout caviare, Horseradish & sauce
Vichyssoise.
Arctic char.
Langoustines cooked and raw in a saffron
bouillon.

CELLERING

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

Aging potential: 3- 5 years

Tasting temperature: 8 - 10°C

