



A GIFT OF THE TERROIR

EXCEPTIONAL LINE

CUVÉE Y

100% Pinot Noir made in oak barrels

Dosage: 7 g/l

Aging in racks for 4 to 5 years

Cumières plot "Bois des Jots"

Lot: 700 bottles

Food matches :

Slices of raw ham, gougères, prawns. Sea food based starters and fishes (oysters, seafood plater, gilt-head tartare, sushis, sashimis or scalop terrine). Foie gras will also be a good pairing. Lamb with herbs, grilled dory, roasted guinea-fowl or a chicken lever and apple mousse.

Cheeses: beaufort, comté, Pyreneean sheep cheese, mild cheese (reblochon, Saint félicien).

Cuvée Y owes its singularity to its vinification in oak barrels. This exceptional method is represented by a unique design: the multiple intertwining of its name, "Y", forming a majestic tree evoking the blossoming and woody flavors of this satellite cuvée.

This champagne was created when Jean-Luc equipped the cellars with oak barrels: Pinot Noir vinified in barrels revealed flavors of brioche with honey, caramel and hazelnut on a background of woody notes. This dedicated cuvée was naturally given the initial of Yann, with his strong attachment to the authentic flavors and practices of yesteryear.

The nose is complex, intense, imbued with the scent of the wood. The first aromas express hints of gingerbread and tobacco, giving way to notes of fruits in alcohol, leather and dried meat. The wood - through its vanilla, toasted, mocha notes - makes this a wine of character. It presents a fine structure and a successful balance between fullness and freshness. For knowledgeable aficionados.

