

## The company

My 5.5-hectare vineyard, home to Pinot Noir, Chardonnay and Meunier, is located in the heart of Montagne de Reims, on classified Premier Cru villages.

Since 1953, my family has been producing its cuvees at home, in the purest tradition of Champagne and thanks to the co-operative. This structure allows me to create a high quality product with state-of-the-art equipment. My grapes are pressed, and vinified by the team of wine merchants of which I am part. In addition, the diversity of the terroir of all our farms makes it possible to bring out all the authenticity and the typicality of champagne.

Since 2010, it is me, Camille, 4th generation, who takes full measure of this inheritance that my parents have transmitted to me, keeping in mind my family values.

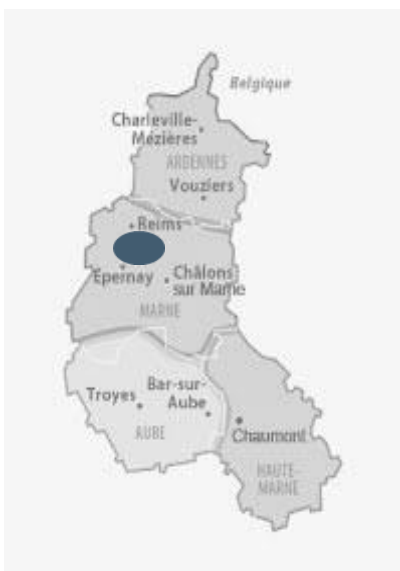


Concerned about my impact on the environment, I practice a reasoned viticulture by limiting the use of phytosanitary products. Natural grassing has been present for several years in my plots and I begin to practice plowing. My farm is engaged in a process of sustainable viticulture and high environmental value.

## A few pictures



## The vineyard



The vineyard is located in the heart of the mountain of Reims on villages classified 1er Cru. The variety of soils gives the wines a unique gastronomic richness.

The area practices a rational viticulture by limiting phytosanitary products.

The exploitation is in the process of labeling Sustainable Viticulture in Champagne and High Environmental Value.

## Key elements

**CLASSIFIED VINEYARD 1<sup>er</sup> CRU**

**3 GRAPES VARIETIES**  
Pinot Noir - Chardonnay – Pinot Meunier

**5,5 HECTARES**

**VITICULTURE REASONED**

**ANNUAL PRODUCTION**  
25 000 bottles

## The Export Product Range

### Diapason Brut 1<sup>er</sup> cru



#### Composition

Pinot noir : 75%  
Pinot meunier : 10%  
Chardonnay : 15%

#### Tasting Aspect

Bright, rather spicy wine, with a powerful nose that exudes a sweet aromatic aroma of pear. Dynamic, fine and elegant wine whose finish is fruity and without aggressiveness.

#### Wine and food pairing

Cheese soufflé, warm honeyed goat salad.

### Méломane Brut rosé 1er cru



#### Composition

Pinot noir : 20%  
Pinot meunier : 45%  
Chardonnay : 35%

#### Tasting Aspect

Champagne with intense effervescence with a very expressive and fruity nose. On the palate, it reveals a gourmet sensation with a lot of freshness. The final is very fond.

#### Wine and food pairing

Dessert Champagne: chocolate cake, strawberry pie ...

### Intermède Brut Millésimé 1er cru



#### Composition

Pinot noir : 60%  
Chardonnay : 40%

#### Tasting Aspect

Shiny gold dress with a beautiful effervescence. Its nose reveals subtle aromas of lime blossom and jasmine. On the palate, freshness is characterized by tropical fruit aromas.

#### Wine & Food pairing

Cooked cheese, white fish with lemon.

## The partners and rewards



### CONTACT

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