

CUVÉE AS.3

The AS.3 cuvée stands out for its freshness and intense fruitiness. Expressive and generous, it is perfect for an aperitif, with a majority of pinots which give it power and character.



GRAPE VARIETY:

50% Pinot Meunier · 30% Chardonnay · 20% Pinot Noir



DESCRIPTION OF THE CUVÉE:

50% reserve wine

Vinification: stainless steel tank

Malo Lactique fermentation

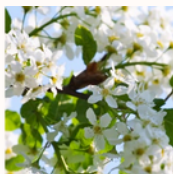


AROMAS:

- **Yellow fruits:** apricot, peach.
- **White fruits:** apple, pear, white grape.
- **Floral notes:** jasmine, white flowers.
- **Citrus fruits:** lemon zest, grapefruit.
- **Slightly buttery:** notes of cream, toasted bread, golden brioche, with a velvety texture that brings a beautiful roundness in the mouth.

FINAL:

Tense, frank, chiseled.



FOOD AND WINE PAIRING:

- **Aperitif:** Smoked salmon canapes with crème fraîche and dill
- **Fish:** Oven-roasted sea bream fillet with herbs.
- **Chesse:** Cheese platter: goat's cheese, brie, Comté.
- **White meat:** Roasted chicken breast with Provence herbs.

Cellar to
4 years

Serve at
8 to 10°C

Cellar at
10 to 12°C

Base year
2020

Dosage
5 g/L



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