

CHAMPAGNE G. X. CROCHET

— HARMONIE 3.8 —

Harmony : noun designating a group of sounds, flavours, colours or scents which provoke an overall pleasurable sensation.

Terroir and Grape Varieties

A charming, intensely aromatic, blended Champagne.

Depending on the vintage, composed of 60% Pinot Meunier, 10% Pinot Noir and 30% Chardonnay. An accurate reflection of our vineyards, where all 3 varieties are represented in our 8 crus, covering the varied terroir of the Vallée de la Marne, the Côte des Blancs, the Sézannais and the Côteaux du Petit Morin.

Vinification of the Harmony 3.8 cuvée

Particular care is taken during pressing, gently carried out by pneumatic press, and most of the time the taille (2nd pressing) is removed.

Natural settling.

Alcoholic fermentation under temperature control to conserve all aromas, followed by complete malolactic fermentation.

Minimal oenological intervention : acidity levels and colour are never adjusted.

Minimal dose of bisulfates, but never during disgorging.

Stabilisation of wines by Kiesulguhr filtration method and chilling.

Blending of wines exclusively matured in tanks, to ensure freshness.

Aging on lees for a minimum of 2 years.

Dosage (sweetness) and bottle sizes available

The Harmony 3.8 cuvée is sweetened with 7g/l in order to harmoniously reveal its character.

Harmonie 3.8 is available in standard and half bottles.

Tasting

Intense yellow colour with light copper highlights. Fine bubbles.

The nose displays an alluring bouquet of red fruits. Cherry predominates but the presence of Chardonnay leaves a delicate scent of white hawthorn flowers.

A frank attack develops into good substance, slightly fatty.

Discreet, fine finale with a delicate almond note.

Food & Wine pairing

Perfect as an apéritif or throughout a meal.

Particularly appreciated when served with white meats.

Serve at 7°C

