



SAPHIR

The jewel of the House

ASSEMBLY

75 % Chardonnay, 20 % Pinot Noir, 5 % Pinot Meunier

30 % of reserved wine

30 % of wine aged in oak barrels



CHARACTERISTICS

- 10 years of aging
- EXTRA-BRUT 5 g / L
- Complexity

CHAMPAGNE & FOOD PAIRING

A gourmet cuvée that will go very well with foie gras, poultry or even on a chocolate dessert or tatin pie.

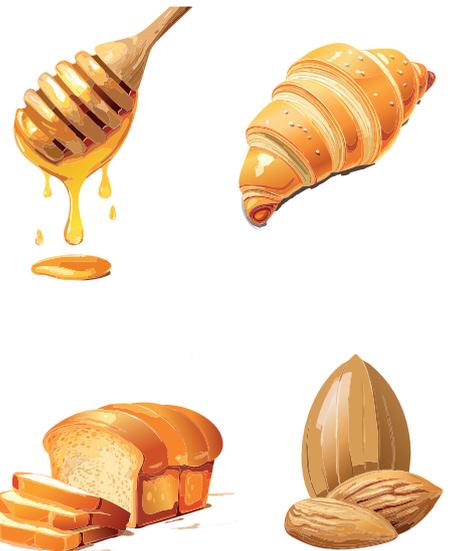
It is a champagne that will accompany all your most prestigious moments.

ACCORDING TO NICOLAS BOUCHÉ

A real nod to the family spirit that it is created in pure tradition. From the old vines of the house, it gives us real surprises in the mouth.



ARÔMAS & FLAVORS



TASTING NOTES

To the eye, a yellow dress with golden reflections. A fine and pleasant effervescence. On the nose, light aromas of candied fruit, brioche and honey. A generous mouth, gourmet and elegant.

CELLARS
12-17°C

TO KEEP
6 YEARS

SERVICE
10-12°C



Please, drink responsibly.