

A treasure synonymous with family, transmission and know-how.



 between 8° et 10°C

CUVÉE VICTOIRE PREMIER CRU



Winemaking

Terroirs : 1^{er} Cru of Côte des Blancs :
Mesnil sur Oger, Vertus, Chamery.

Blend :
50% Chardonnay
37% Pinot Noir
13% Meunier

Dosage : 10 g/l



Tasting Notes

Color : A golden colour, pretty string of bubbles.

Nose: Initial grapefruit aromas, opening out onto notes of honey and brioche.

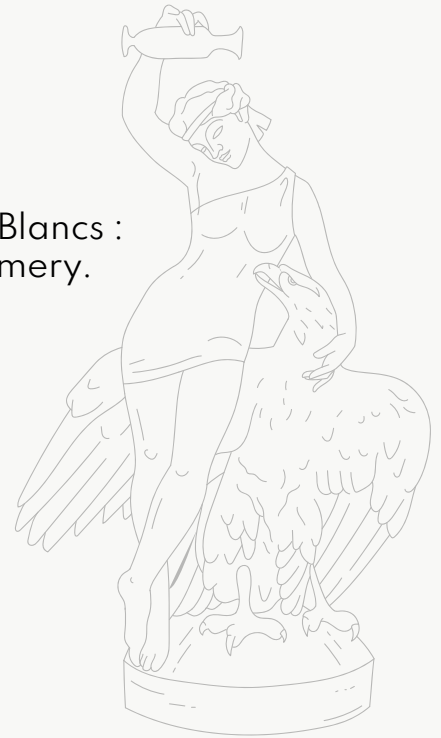
Palate : Fresh and powerful on the palate, with pear and peach aromas.



Recommendations

Storage : Enjoy preferably within 3 years.

Pairing : Aperitif, white meat or fish.



In 1989, Jean-François and Christophe Rapeneau decided to pass on their know-how with an exceptional cuvée: La Cuvée Victoire. Produced from the family vineyard, it is made from a meticulous selection of terroirs, the majority of which are classified as Premier Cru. The bottle is a tribute to the unique, original 18th-century flacon.