



MOMENT OF ELEGANCE...

Classe M will divulge its secrets over an unforgettable evening.



CLASSE M

TASTING NOTES

Delicious on the nose with aromas of brioche bread, marzipan and candied lemon evolving towards roasted notes. On the palate, the champagne is supple and fresh with a soft creamy effervescence. The finish is concentrated with fruit and vegetal aromas with touches of spice.

WINEMAKING

The blend :

- 55% Chardonnay
- 45% Pinot Noir

Dosage : 10 g/L

Ageing: 5 years' maturation in cellar

Recommendations :

- Ageing capacity : 1 to 5 years
- Serving temperature : 10/12°C

FOOD PAIRINGS

Snails in parsley and sea salt



Gambas à la plancha and carpaccio of pink grapefruit



Velouté de « mangetout » beans with scallops



ACCOLADES



LE M DES GRANDS MOMENTS