

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



CUVÉE VICTOIRE PREMIER CRU



Terroirs: 1er 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.

between 8° et 10°C

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.