



MON IDÉE DE CRAMANT 2018

GRAPES

100% Chardonnay

With grapes exclusively from the Grand Cru village of Cramant, in the Côte des Blancs, this champagne is a 2018 harvest fermented in *cuve* and left on yeast lees for 3 years. After the *dégorgement*, it is dosed at 2g/l. This is a limited production, with only 500 bottles individually numbered by hand. Soft presence of pineapple and lively tangerine effervescence, all enhanced by a touch of elderflower. Spicy finish with hints of white pepper, hay and camomile. Generous and brilliant, rich in fruit ripeness, powerful and harmonious; a vintage champagne, son of Cramant grapes, that expresses perfection.