

LES ÂGES CROISÉS

ASSEMBLAGE

ORIGIN — #PREMIER CRU - CHAMERY

BLEND : 42% Pinot Noir,
30% Chardonnay,
28 % Meunier

49,5 % Base 2021
50,5% Reserve wines

TIRAGE : May 2022

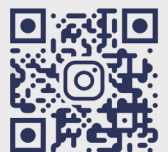
DISGORGEMENT : June 2025

DOSAGE : Extra Brut — 3 g/L

CHARACTER — My robe glimmers with subtle green reflections, the delicate signature of my grape variety, where fine, airy bubbles come to life. At the first scent, an unexpected fragrance unfolds: a surprising roundness brushed by notes of white flowers, juicy melon, and sun-kissed apricot. On the palate, my creamy texture gently embraces before giving way to a vibrant minerality, revealing a finish full of character and momentum.

PAIRINGS — This champagne is suitable both as an aperitif and as an accompaniment to seafood (hot oysters) or cheese (Chaource, fresh goat's cheese).

ILLUSTRATION @ LEVALET.ART



SUIVEZ-NOUS

CHAMPAGNE ANTHOCYANE

#NANTEUIL LA FORÊT

CHAMPAGNE ANTHOCYANE - 51480 NANTEUIL LA FÔRET
Tél. +33 (0)7 66 98 33 34 - Mail : contact@champagne-anthocyane.com

WWW.CHAMPAGNE-ANTHOCYANE.COM

L'ABUS D'ART EST CONSEILLÉ, CELUI D'ALCOOL NON.

