





Rare and complex

This new unique Blanc de Noirs cuvée bears the name of the patron saint of Mareuil-sur-Aÿ. The one hectare vineyard has always belonged to the family and responds to the most stringent norms: a single, unbroken and enclosed plot with a complete vinification installation in situ. Its vines, planted and pampered since 1964, have developed all the qualities of the best crus.

Appearance: This wine unveils a visual burst of sparkling rays of pink gold.

Aroma: A blossoming and generous sensorial pleasure is characterized by the depth of the aromas of candied fruits, honey, melted butter and truffles.

Palate: A powerful tactile dimension in a noble and distinguished manner. Its persisting ending draws a close with notes of spices and praline.

Tasting: With foie gras, shellfish or truffle dishes, this excellent cuvée will awaken your taste buds. Serve this wine at no cooler than 12°C and drink it at 15°C.

For each vintage, there will be a limited release of between 3,500 and 7,500 individually numbered bottles, reserved for those very special moments.

From **François DOMI**, chief winemaker and **Denis BLÉE**, in charge of the Clos Saint-Hilaire.

MILLÉSIME