



Like fun and educational discoveries, our champagnes will awaken your senses.

Play with you olfactory memory, let their effervescence charm your taste buds and enjoy their flavours!

### Rue du Sorbier

#### Brut

**Cépages** : 80% meunier, 15% pinot noir  
5% chardonnay  
**Dosage** : brut, 9gr  
**Assemblage** : 2014, 2015 Cuve inox,  
fermentation Malo-lactique

This a champagne produced from the grape harvest in the oldest plot of the House (1973), located at a place called “Les Gautelleries” in Cuchery. In this little plot, I get grapes of very high quality and create a blending faithful to the grape variety of its vines: 80 % Meunier, 15 % Pinot Noir, and 5 % Chardonnay.

**Awaken your senses** : a real invitation into the universe of gourmets, this cuvee offers, in the nose, a flurry of yellow fruit aromas (peach, apricot, plum, and pear). Its smell character is followed by a tender and round palate. Both fruity and mature (preserved fruits, tarte Tatin, and honey) with the dominance of Pinot Meunier, it is a unifying champagne wine. Around a table, an aperitif, in the evening, “Rue du Sorbier” will satisfy all amateurs!

**Let your taste buds shiver** : it is delicious with some creamy poultry or small feathered game... “Rue du Sorbier” is available in bottle, half-bottle, magnum and jeroboam sizes.

---

### Rue du Sorbier

#### Demi-sec

**Cépages** : 80% meunier, 15% pinot noir 5% chardonnay  
**Dosage** : demi-sec, 34g  
**Assemblage** : 2014, 2015 Cuve inox, fermentation Malo-lactique

A sweet version of “Rue du Sorbier”, the Demi-sec makes you discover suave flavours and original tasting moments.

**Awaken your senses** : In the summer, drink it chilled for aperitif or pour it on a fruits salad just before serving. To taste it chilled, put the bottle in a freezer for 45 minutes, put a few ice cubes in a large glass, and then pour the champagne into it.

**Let your taste buds shiver** : A delicious contrast with foie gras and its preserve of rosé champagne.

---

### Rue du Sorbier

#### Brut Nature

**Cépages** : 80% meunier, 15% pinot noir 5% chardonnay  
**Dosage** : brut nature, zéro dosage  
**Assemblage** : 2013, 2014 Cuve inox, fermentation Malo-lactique

Our Brut Nature invites you to play the game of differences: plain terroir has been transcribed here by the House. Based on “Rue du Sorbier”, this cuvee has a longer ageing of one year on lees and this way develops aromas of ripe fruits, gingerbread and honey.

**Awaken your senses** : its blending of 80 % Meunier, 15 % Pinot Noir and 5 % Chardonnay brings it fruity qualities

**Let your taste buds shiver** : a tonic match with sushis or a salad of fresh oranges!