

# AGENCE CIDÉO

DISTRIBUTION

The sparkling referent

Portfolio  
Champagnes & Sparkling wines



Cidéo Distribution

has the peculiarity to be carried  
by « creators - marketers - wine tasters »,  
audacious, optimistic and innovative.

**CIDÉO DISTRIBUTION**  
**THE SPARKLING REFERENT**  
**FRANCE & WORLDWIDE**

Created by Jérôme Barret, Virgile Lacroix and Julie Marano, Cidéo Distribution is the referent of the buyers of sparkling wines and champagnes. We propose a unique competence going of the creation of wines until the outcome of their successful marketing.

Implanted in champagne, in Aÿ, at the heart of Champagnes Grand Cru, the entity is a branch of the Agency Cidéo, agency of branding and business, which accompanies the winegrowers in the creation and the development of their brand identity.

So, Cidéo Distribution has the peculiarity to be carried by « creators - marketers - wine tasters », audacious, optimistic and innovative.

Far from them the envy to take the already borrowed ways: Cidéo Distribution has for vocation to put in market products selected for their qualities, their originality and their image. The whole, reinventing the ways of the marketing.

Indeed, Cidéo Distribution wished to create new bridges between the producers and the buyers by being attuned permanent of markets and trends in France and abroad.

In full awareness of the product and its process of manufacturing (in particular thanks to the international experience of Jérôme Barret, oenologist formed at the University of Reims and Winemaker consulting in most of the wine-making countries), of his authors (90 % of the brands pass by the expertise of the agency), but also of the market and its consumers, Cidéo Distribution carries a transverse vision assuring the successful marketing of sparkling wines and champagnes of its portfolio.





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## CHAMPAGNES & SPARKLING WINES

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### Our categories :

**RISING STAR:** Rising brands, inspirational ones!

**MAKERS:** Brands of « makers », passionate about their job.

**OUT-OF-THE-BOX:** Unusual brands, standing out!

**MAJORS:** Strong brands, mainstream ones!

**PEOPLE:** Trendy brands, fun!

## RISING STAR .....



*keush*

CHAMPAGNE  
PHILIPPE  
GLAVIER  
À CRAMANT - FRANCE

## MAKERS .....



## MAJORS .....



## OUT-OF-THE-BOX .....



Tous les produits et marques sont présentés sous réserve de disponibilité.



**Champagne Petit & Bajan is the shaped gem of Richard and Véronique Petit. Together, they cultivate two Great Terroirs of the Champagne area: Avize and Verzenay, two vineyards listed as Great Growths.**

Their many meetings, tastings and discussions decided them, at the end of the year 2008, to reveal the high potential of their great terroirs and this way, to make their own wine. With the support of their respective heritage, they develop its production with precision, patience and expectation. Each small detail is important and we can now have access to the pure, sharp and elegant range of Champagne Petit & Bajan. Petit & Bajan champagnes are pure and fine.

They reflect the high quality of the Great Terroirs from which they are produced: Avize and Verzenay. Sold in limited edition, the cuvees Nuit Blanche, Ambrosie and Nymphaea unveil their profiles.

All champagnes are vintage ones.

POSITIONING: A great wine born from small details

ORIGIN: Champagne area - Avize & Verzenay

STATUTE: Producer-Winemaker and Independent Winegrower

STYLE: Great Growth - Côte des Blancs - Shaped





## NUIT BLANCHE

Blanc de Blancs

Grand Cru

2009

Blend: 100 % Chardonnay

Quality: 100 % cuvée

Fermentation: Malolactique

Aging: 30 months

Dosage: 3 g/L

Produced from the 2009 harvest on Grand Cru from Côte des Blancs, the Blanc de Blancs cuvee has aged for 22 months.

This 100 % Chardonnay offers a pleasant nose, its well-present bubbles bringing some delicate effervescence.

The wine is pure, fine and sharp, offering nice matter and a fair stability.

Chardonnay expresses itself through notes of white, spring-like and light flowers; you can also find white fruits such as pear with firm and crunchy texture.





AMBROSIE  
Assemblage  
Grand Cru  
2009

Blend: 70 % Chardonnay, 30 % Pinot Noir

Quality: 100 % cuvée

Fermentation: Malolactique

Aging: 30 months

Dosage: 5 g/L

This cuvee is a blending of 70 % Chardonnay from Avize and 30 % Pinot Noir from Verzenay.

These two Great Growth terroirs provide a vivid wine reminding aromas of yellow fruits like vine peach and apricot.

It combines the finesse of Chardonnay by its background floral and fruity notes with the rapidly present opulence of Pinot Noir, while keeping its delicacy. The finish is quite straightforward and pure.





## NYMPHÉA

Rosé

Grand Cru

2009

Blend: 90 % Chardonnay, 10 % Pinot Noir in red wine

Quality: 100 % cuvée

@n: Malolactique

Aging: 20 months

Dosage: 4 g/L

This Rosé is made of 90% Chardonnay from Côte des Blancs and 10% Pinot Noir from Verzenay vinified in red wine.

The blend of these two grape-varieties produces a very fresh and light rosé, showing a colour subtly tinted with strong pink.

This is a straight wine whose delicacy and freshness are unfolded on aromas of raspberry and wild strawberry.







## OBSIDIENNE

Blanc de Noirs

Grand Cru

2009

Blend: 100 % Pinot Noir from Verzenay

Quality: 100 % cuvée

Fermentation: Malolactique

Aging: 30 months

Dosage: 5 g/L

Nose: Great freshness on menthol, citrus and chalk flavors.

Succeded by red apple notes, quince and strawberry scents.

Mouth: Fruity, generous and fresh. A chalk minerality. The final is well balanced with a last sensation on a crunch of fresh grape.







*keush*

The Armenian sparkling wine Keush was produced with the desire to bring a product worthy of this name in the highest vineyard in Europe (1800 metres) dating to 300 BC. The village of Khachik is located in the area of Vayot Dzor. The village stands 500 metres from the border between Armenia and Azeri. Keush were the first to make sparkling wines in Armenia by using the traditional method. Keush sparkling wines have been produced by the Armenian owner Arman Manoukian and the oenologist Jérôme Barret. The whole Keush range mixes modern vinification methods with the conception of native grape varieties.

POSITIONING: Altitude and originality

ORIGIN: Armenia

STATUTE: Independent Winegrower

STYLE: Airy

A close-up photograph of a dark, textured surface, likely a book cover or endpaper. The surface features embossed patterns of stylized leaves or feathers. The text is printed in a light color, contrasting with the dark background.

Reush

ORIGINS

*méthode traditionnelle*

BRUT

*keush*

## ORIGINS

Blend: Khatoun Kharji et Voskehat

Vinification: Traditionnal method (harvest by hand on little plots). Second fermentation in bottles.

Fermentation: Malolactic achieved

Aging: 18 months on lees

Dosage: 4 g/L

Voskehat and Khatoun Kharji grape varieties (white grape varieties). Well fruity aromas in the nose with richly creamy complexity in the palate. The wine has aged on lees for 18 months.

N.B. : Elaborated by Arman Manoukian in collaboration with Jérôme Barret.













CHAMPAGNE  
PHILIPPE  
GLAVIER  
A CRAMANT - FRANCE

Véronique and Philippe Glavier are Independant Winegrowers in Cramant. In this village Grand Cru from Champagne, they created a range of Champagnes 100 % Chardonnay Grand Cru. Each « shade of Chardonnay » invites the wine taster to a new discovery. Under the benevolence of their angel, the couple immortalizes wine grower's work as the 4th generation. The confidential quantities of this exploitation suggest you to reserve in advance the selected vintages.

POSITIONING: 5 shades of Chardonnay Grand Cru

ORIGIN: Cramant - Grand Cru

STATUTE: Independant Winegrower

STYLE: Mineral

CHAMPAGNE  
PHILIPPE  
GLAVIER  
A CRAMANT



LA GRÂCE D'ALPHAËL  
GRAND CRU

CHAMPAGNE  
PHILIPPE  
GLAVIER  
A CRAMANT - FRANCE

## LA GRÂCE D'ALPHAËL

Grand Cru

Blanc de Blancs

« The classic Chardonnay »

Blend: 100 % Chardonnay Grand Cru. 30 % of reserve wine

Dosage: 6 g/L

Alphaël, angel of knowledge and light, embodies the pure expression of our Chardonnay Grand Cru: fresh and well-balanced, with notes of citrus fruit.

With its pale, golden aspect, and glints of emerald, it shimmers with a fine effervescence.

The first nose, subtle and elegant, unveils notes of candied quince and a rich mineral essence. It then opens out into flavours of fresh fruit, such as peach, and light notes of orange zest.

In the mouth, white flowers lead into the slightly roasted and gingerbread undertone of the finish.

A crisply fresh champagne to be indulged in at leisure: La Grâce d'Alphaël is the perfect aperitif choice.



CHAMPAGNE  
PHILIPPE  
GLAVIER  
A CRAMANT - FRANCE

## IDYLLE CÉLESTE

Grand Cru

Rosé

« The rosé Chardonnay »

Blend: 90 % Chardonnay, 10 % Pinot Noir

Grand Cru

Dosage: 6 g/L

This idyll is born of the marriage between the finesse of the Chardonnay Grand Cru and the fruitiness of the Pinot Noir Grand Cru d'Ambonnay, vinified as a red wine.

It is truly celestial through the elegance and excellence of these two select grape varieties.

Clad in a brilliant, pale pink robe, this grape combination generates notes of grapefruit and cherry, in perfect mineral equilibrium.

The nose, vivacious and fruity, is followed in the mouth by a full, rich attack.

The finesse of this Chardonnay Grand Cru Rosé will find its place in any of your meals, or to accompany desserts or fruit.











GOUTORBE  
BOUILLOT  
CHAMPAGNE

The Champagne Goutorbe-Bouillot is a family exploitation endorsed by Bastien and his parents, Dominique and Dominique Papleux. All of us are exploiting 7,5 ha on the HVE (High Environmental Value) certification in Damery. Their positioning : the solera method and an history deeply attached to earth. The proof by their baseline, that resume the House philosophy : « Damery, terre mère nourricière » : Damery, feeder mother earth.

POSITIONING: Damery, feeder mother earth.

ORIGIN: Champagne - Damery

STATUTE: Récoltant-Manipulant, Independant Winegrower

STYLE: Rare, solera







GOUTORBE  
BOUILLOT  
CHAMPAGNE

## REFLETS DE RIVIÈRE

(The River Reflections)

Brut

Winemakers since 1750 and proud of their history, the descendants of the Goutorbe and the Bouillot families set themselves apart with the complexity of their blends (a third from solera). The village of Damery is nourished by the Marne River and its tributaries, this creates a river wine with many diverse aromas. Here the Pinot Meunier is dominant (60%) and imparts ethereal fruity notes throughout the palate.

Blend: Blend of 60% Pinot Meunier, 20% Pinot Noir and 20% Chardonnay. Non vintage but blended using the Solera system. 34 vintages blended: 1980 to 2013.

Fermentation: No malolactic fermentation.

Aging: 3 years on lies

Dosage: 8 g/L

The eye is attracted by this delicate, pale golden colour, displaying very alive thin bubbles ... Fine and fresh, the nose shows delicate white fruit aromas (pear & peach). Fresh, vibrant on the palate, this cuvee shows a subtle creamy texture, very refreshing on the finish, with tiny citrus notes.

Silver medal at the IWC 2014 and 2015 - Silver medal at the The Champagne & Sparkling Wine World Championships 2014 - Silver medal at Vinalies 2014 and Vinalies Internationales 2015  
91/100 International Wine Reports - 91/100 Wine Spectator  
94/100 Magazine du Vin.







GOUTORBE  
BOUILLOT  
CHAMPAGNE

## NOIR COTEAUX

(The Black Slopes)

Brut

The Dameriats (from Damery) and the Cumiérots (from Cumières) know that the slopes of their villages have an exposure which is favourable to the development of Pinot Noir. Three vineyards of 40 acres have been hand selected by Dominique and Bastien to create this hillside champagne which is round and generous (80% Pinot Noir, 20% Chardonnay).

Blend: 80% Pinot Noir and 20% Chardonnay from Damery. Non vintage but blended using the Solera system. 13 vintages blended (2000 to 2012).

Fermentation: No malolactic fermentation

Aging: 36 months on lies

Dosage: 8 g/L

Delicate bubbles enhance the rich golden colour of this cuvee. Quite open, the nose starts with white fruits ( apple, pear ) quickly followed by aromas of pastries and brioche. Rich and full bodied, this cuvee fills the mouth softly, with harmony and length – finishes with lemon zest and toasted bread.

A gastronomic wine, to go along with a pork tenderloin in pastry with a "Chaource" sauce...

90/100 Magazine du Vin

Press release: Magazine du Vin December 2014, Cuisine et vins de France December 2014, Beef Magazine February 2015





GOUTORBE  
BOUILLOT  
CHAMPAGNE

## LE « RU » DES CHARMES

(The « Ru » of charms)

Rosé

Brut

Old vines on a south facing slope bordered by a «Ru» (small stream). In this plot is born a very aromatic red wine, which when combined with the Pinot Meunier from the Marne Valley gives a warm and seductive Rosé champagne.

Blend: A Champagne tradition: a blend of white base wine and house made red wine. Blended with 6 to 8% of red wine from a 60 years old Pinot Meunier vineyard.

Low yield for the Red wine (25 Hl/hectare) .

Fermentation: No malolactic fermentation

Dosage: 8 g/L

Very elegant and delicate pink colour, with subtle, delicate bubbles.

A very interesting balance on the nose, with white fruit on one side, and typical red fruit aromas brought by the red wine.

Roundness and elegance are the trademark of this cuvee, displaying red and black fruit, with a long voluptuous finish.

89/100 Wine Enthusiast

Press Release: Nouvel Obs December 2014





GOUTORBE  
BOUILLLOT  
CHAMPAGNE

## CHAMP DE CRAIE

(The Chalk Fields)

Blanc de blancs

Brut / Extra-Brut

Flush, white and crumbly chalk particularly characterises the soil of certain Champagne Goutorbe-Bouillot plots. It is in this environment of limestone and minerals that the Chardonnay will anchor its roots. This Blanc de Blancs (100% Chardonnay, a third of which is from solera) is expressed by its purity and elegance.

Blend: 100% Chardonnay from Damery. Non vintage but blended using the Solera system. 14 vintages blended (2000 to 2013).

Fermentation: No malolactic fermentation

Aging: 30 months on lies

Dosage: 7 g/L

Pale gold colour with delicate green reflections is the corporate signature of this Chardonnay cuvee. Every single aroma is reminding freshness in this Champagne : white flowers, mint, citrus... Smooth & round first, the mouth opens then on candied lemon and almonds, and finishes, very slowly, with fresh touches of grapefruit.

Bronze medal at the IWC 2015

93/100 Magazine du Vin

Press release: Magazine du Vin December 2014





GOUTORBE  
BOUILLLOT  
CHAMPAGNE

## CLOS DES MONNAIES

Brut

One village, one soil...

In 1840, on our property, searches brought to the light the rests of a workshop of currencies of Gallo-Roman period under the reign of emperors Constant and Constance (340).

Blend: Blend of 50% Pinot Meunier and 50% Chardonnay. Vintage 2010. Vinification and ageing in oak barrels. Single vineyard surrounded by walls in the heart of the village of Damery planted in 1930.

Quality: 100 % cuvée

Fermentation: No malolactic fermentation, no fining.

Dosage: 4 g/L

N.B. : 1282 bottles produced

Fresh and complex nose on the flowers first. Notes of patisseries comes with aeration with hints of tea. Gentle at first, the wine shows fat and depth. The Chardonnay bring a lot of finesse and a long refreshing finish..

















The history of Champagne Pointillart-Leroy starts in 1894, the great-great grandparents of Juliette Pointillart are among the winemakers concerned with phylloxera. The family used their best efforts to continue and this episode will give the philosophy of Champagne Pointillart-Leroy: « Great stories never come out on their own ». The estate extends over three villages: Écueil, Chamery and Vrigny. Juliette cultivates with excitement more than 5 hectares of vines spread over 22 plots. The typicality of the soils of the estate Pointillart-Leroy enlightens the aromas composing the wines. The quality and finesse of First Growths lands can guarantee champagnes of exceptional quality. By tasting Champagne Pointillart-Leroy, you also taste a part of its history.

POSITIONING: Great stories never come out on their own

ORIGIN: Champagne - Écueil

STATUTE: Récoltant-Coopérateur

STYLE: Premier Cru, Pinot Noir, Terroir







## DESCENDANCE

Brut / Demi-sec

« Descendance » is the emblematic cuvée of Champagne Pointillart-Leroy. It is the image of the generations of passionate winegrowers that succeeded each other to create this «Blanc de Noirs» cuvée made entirely with black grapes and which is the reflection of the Premier Cru terroir of Écueil.

Blend: 85 % Pinot Noir, 15 % Pinot Meunier dont 20 % de vin de réserve

Quality: 80 % cuvée, 20 % taille

Fermentation: Malo faite

Dosage: 9 g/L (MCR)

« Descendance » has a yellow colour with hints of gold. It reveals a beautiful long-lasting foam we called "cordon".

The nose is creamy and similar to the fresh meringue.

« Descendance's » aromatic universe is composed of hazelnuts and stewed fruits: you will find mirabelle, cooked plum, peach in syrup and mango. The wine evokes an association of maturity and sweetness. It is a light wine.

The palate is accessible and easy. You will find again the fruitiness of the nose with refinement and balance. The whole is harmonious, warm and elegant. The stewed yellow and exotic fruits make this wine a wine that everyone will appreciate. The finish is pleasant and enhanced by a little bitter touch that contributes to the lasting ness of the palate.





## FONDATIONS 1910

Brut

The « Fondations 1910 » cuvée lays the foundations of Champagne Pointillart-Leroy. Established in the village of Écueil at 4 rue de Villers-aux-Noeuds for more than 100 years, the family has always maintained its love for the family house. To show how much the family is attached to this place of history, the Fondations 1910 cuvée was created and this combination of Pinot Noir and Chardonnay will guide you through time.

Blend: 70 % Pinot Noir, 30 % Chardonnay. 100 % de 2012

Quality: 100 % cuvée

Fermentation: Malo faite

Dosage: 9 g/L (MCR)

« Fondations 1910 » has a yellow colour with hints of green. Generous bubbles are present and then a thin cordon appears.

The first nose takes you to the bakery backstage with aromas of brioche and fresh bread. Creamy and biscuit fragrances come then with pralines in the background. Aromas of lime, yellow fruits, damson and plum end this first approach.

The palate is firstly tender and tasty with a sweetness potency that aims to come over the mouth like a candy cane. This is a wine that will be appreciated by everyone. You will find aromas of nutmeg, hazelnut, herbal tea flowers and fresh fruits (fig and mirabelle).

This wine is on a "fruit" phase and subtly expresses Pinot Noir. Roundness and suppleness are offered to the taster. It is an accessible wine without flaws.













## TROIS SŒURS

Rosé

Brut

«Trois soeurs» is a tribute to exceptional women. Three sisters who supported and assisted their father in the family farm, for years. This cuvée is the representation of the unfailing link existing between a father and his daughters that is symbolised by the blending of Pinot Noir, Pinot Meunier and red wine of Champagne.

Blend: 85 % Pinot Noir, 15 % Pinot Meunier. Rosé d'assemblage

Quality: 78 % cuvée, 22 % de 1ère taille

Fermentation: Malo faite

Dosage: 9 g/L (MCR)

« Trois Sœurs » shows an intense salmon pink hue with tile-coloured hints.

The nose firstly expresses minerality with flint and smoke fragrances. Then, aromas of citrus fruits like pomelo and blood oranges come and finally red fruits like blackcurrant, redcurrant and strawberry appear.

The palate reveals a range of fruits like rhubarb, white currant, quince and Montmorency cherry. Trois Sœurs enhances a terroir by revealing all characteristics of the Pointillart-Leroy's estate. You will be seduced by its authentic and charming character. This wine is perfectly in the authenticity register and expresses our terroir.







## CORPS ET ESPRIT

Brut

« Corps et Esprit » was born from the union of the mineral Chardonnay and the terroir of Écueil. Shaped by the imagination of men and women devoted to their land, « Corps et Esprit » enhances the Chardonnay grape variety that expresses itself in a perfect unison with our Premier Cru terroir.

Blend: 100 % Chardonnay

Quality: 100 % cuvée

Fermentation: Malo faite

Dosage: 9 g/L (MCR)

« Corps et Esprit » has a pale yellow colour with pale hints of light green. The nose firstly brings aromas of brioche and smoke with some minerality and pureness. Then, you will be seduced by its aniseed notes of fennel, garigue and by white fruits like mirabelle and white peach. This wine has a delicate and subtle universe.

The palate perfectly reveals citrus fruits with zest of lime and grapefruit. The wine expresses all its intensity in the palate. This cuvée made with one single grape variety is certainly the best expression of the terroir of Écueil.





## L'ODE À LA JOIE

Millésime 2010

Brut

« L'ode à la joie » is the poetic cuvée of Champagne Pointillart-Leroy. Reflection of the eternal friendship between André Leroy and Aloïs Felten during World War 1, « L'ode à la joie » represents the union of Pinot Noir and Chardonnay in a vintage cuvée that evokes fraternity and love between mankind.

Blend: 50 % Pinot Noir, 50 % Chardonnay

Fermentation: Malo partielle

Dosage: 6 g/L (MCR)

« L'ode à la joie » has a yellow hue with hints of gold. A discreet foam and a light cordon of thin bubbles appear in the glass. The nose will take you to a spice market with aromas of nutmeg, thyme, fresh peat, clove, tobacco and bergamot. This wine is clearly dominated by Pinot Noir and Chardonnay comes in the background. A little note of oxydation, due to the weight of the years can be detected with iodine and polish aromas that bring even more complexity .

The palate is clean in the entry and offers a beautiful liveliness due to the partial malolactic fermentation. Then, stewed fruits appear as well as cherries with liquor and kirsch. Like in the nose, Chardonnay is dominated by Pinot Noir in the mouth. It is a round, ample and generous wine that tells us its story.







The **WARIS-HUBERT** family is settled in Avize, a Grand Cru village of Côte des Blancs. With this prestigious Appellation, Stéphanie and Olivier WARIS, the 4<sup>th</sup> generation, produce champagnes enhancing their famous terroirs: Grands Crus of Avize, Chouilly, Cramant, Oger, Aÿ, Premiers Crus of Grauves, Bisseuil and Barbonne-Fayel, Marfaux, Merrey-sur-Arce, Monthelon, terroirs of character. They reveal their finesse by the love of their winegrower job.

POSITIONING: A great family from Avize

ORIGIN: Champagne area - Avize

STATUTE: Producer-Winemaker and Independent Winegrower

STYLE: Grands Crus - Premiers Crus - Crus de caractères (character)













## ARMORIAL

Cousin de Barbonne

Cru de caractère

Brut / Demi-sec

Armorial sum up the symbols on the family : one terroir, one grape variety, one style. This Pinot Noir, expressing itself in a "Chardonnay style", is the reflect of the force of the House : an unequalled know-how from a great family from Avize.

Blend: Blanc de Noirs (100 % Pinot Noir)

Blend of 2 years : 2012/2013

Quality: 100 % cuvée

Vinification: Cold vinification, cold settling at 4 °C for 72 hours.

In stainless steel vats for 6 months.

Fermentation: Alcoholic fermentation at 16 °C.

Aging: aged on racks for approximately 2 years at a constant temperature of 11°C.

Dosage: 8 g/L

To the eye: yellow robe with glints of mint-green. Fine, generous and even impetuous effervescence.

Nose: very delicate and subtle. Aromas of white flowers and fresh brioche.

In the mouth : abundance of bubbles, giving it a fairly sharp attack that awakens the palate. After it, the softness and richness assert themselves.

The Pinot Noir grape finds elegant expression in an universe of crisp fruits (white peach and citrus).

This wine will be highly appreciated for aperitif or to accompany sweet and sour cuisine.





## ESTENCE

Fils aîné de Grauves

Premier Cru

Brut

Estence holds his first name of his glittering character (estenceler : glisten). This Premier Cru champagne of Grauves is endowed with an atypical personality. The vinification in oak barrels confers to the Chardonnay an expressiveness as well as smoked and tonic, strengthened by the Pinot Noir.

Blend: 60 % Chardonnay vinified in oak barrel for one year, 40 % Pinot Noir. One year : 2012.

Quality: 100 % cuvée.

Vinification: Cold vinification, cold settling at 4°C for 72 hours.

Vinification in oak barrels for 6-8 months.

Fermentation: Alcoholic fermentation at 16 °C

Aging: aged on racks for approximately 3 years at a constant temperature of 11°C.

Dosage: 6 g/L

To the eye : a golden robe with an abundance of fine bubbles

Nose : Quiet, a few floral or spicy notes, sometimes citronella eucalyptus incense.

In the mouth : Grilled bread notes

Ideal for meals more particularly with Risotto.





## SUCCULENTE

Fille de Grauves et de Bisseuil

Premier Cru

Brut

Born of a blend of famous soils, this Rosé was baptized by a name suggestive of her funny and audacious personality. Delicious by its aromas of red berries which call up to the festivities!

Blend: Rosé (85 % Chardonnay, 15 % Pinot Noir) One year : 2013

Quality: 100 % cuvée.

Vinification: Cold vinification, cold settling at 4°C during 72 hours. Vinification in stainless steel vats for 6-8 months.

Fermentation: Alcoholic fermentation at 16 °C.

Aging: aged on racks for approximately 18 months at a constant temperature of 11°C.

Dosage: 7 g/L

To the eye: girly pink robe with shades of mauve Fine effervescence generates handsome beads of bubbles.

Nose: fine and elegant. Combining floral notes with aromas of red fruits. Red berries, redcurrant, raspberry, cherry and cranberry. Full flavoured notes of blackcurrant and blackberry.

In the mouth: sharp, lively with notes of redcurrant.

Ideal for aperitif and dessert. A festive wine!





## ALBESCENT

Frère d'Avize, d'Oger et de Cramant Grand Cru  
Brut

The referent of the family of champagnes WARIS-HUBERT: Albescient (of the root albe: white). It is the symbolic Blanc de blancs Grand Cru of the House. Lens, with touches of barley sugar, it highlights the Chardonnay, grape of reference of the House.

Blend: Blanc de Blancs (100 % Chardonnay). Blend of 2 years : 2011 /2012

Quality: 100 % cuvée

Vinification: Cold vinification, cold settling at 4°C for 72 hours.

Fermentation: Alcoholic fermentation at 16 °C. Vinification in stainless steel vats for 6-8 months.

Aging: aged on racks for approximately 3 years at a constant temperature of 11°C.

Dosage: 7g/L

To the eye: pale golden robe with discreet green highlights.

Nose: its extreme purity, its airy dimension, its elegance. Timid on the nose at first. Hazelnut and almond characterise the rich, creamy dimension of this cuvee.

In the mouth: the mouthfeel is just as elegant as the nose. Aromas of white fruits and lemon zest. It's the finesse and exceptional potential of the Chardonnay Grand Cru of the Côte des Blancs.







## LILYALE

Sœur d'Avize, d'Oger et de Cramant

Grand Cru

No dosage

We say of a whiteness purifies and clear, that she is of a white lilyal. Lilyale (0 g/l) is the mirror without artifice of the terroir of the Côte des Blancs. Fresh and floral, in the notes of citrus fruits, Lilyale is to be tasted with attention, just like that was carried during her wine making.

Blend: Blanc de Blancs (100 % Chardonnay). Blend of 2 years : 2011/2012

Quality: 100 % cuvée.

Vinification: cold vinification, cold settling at 4°C for 72 hours.

Vinification in stainless steel vats for 6-8 months.

Fermentation: Alcoholic fermentation at 16 °C.

Aging: aged on racks for approximately 3 years at a constant temperature of 11°C.

Dosage: 0 g/L

To the eye : clear and sparkling robe. Pale golden colour with intense glints of emerald-gren.

Nose: elegant and expressive; floral and springlike tone

Vegetals notes of lime blossom, mint and freshly mown grass.

Aromas of white fruit and fresh mirabelle plum. Notes of

Viennese pastries and brioche.

In the mouth: full and rich attack. Firm and powerful. Dense

in the evolution phase with lively lemon notes. Minerality with notes of citrus fruits.

It's the purity, and elegance of the Chardonnay Grand Cru of the Côte des Blancs. Elegant and expressif.







## BLANCHE

Mère d'Avize

Vintage 2011

Grand Cru

Extra-Brut

Blanche is a prestigious vintage: 100 % Chardonnay, she was born to Avize, Grand Cru, cradle of the family WARIS. During the harvest 2011, juices of vintage were affectedly kept and converted into wine to give him an at the same time pure and complex personality.

Blend: Blanc de Blancs (100 % Chardonnay). Vintage 2011

Vinification: Cold vinification, cold settling at 4°C for 72 hours.

Vinification in stainless steel vats for 6-8 months.

Fermentation: Alcoholic fermentation at 16 °C.

Aging: aged on racks for approximately 5 years at a constant temperature of 11°C.

Dosage: 4 g/L

To the eye: Luminous champagne, yellow robe with pronounced golden highlights.

Nose: At first, universe of herbal and garrigue flowers (lime blossom, eucalyptus and mint). Then, they give way to exotic fruits (pineapple, lychee and mango).

In the mouth: tender and voluptuous. This gives it a silky, full-bodied dimension, thanks to yellow peach and apricot. It is a profound wine with fine harmony and perfect balance. Heady complexity on this vintage.





## EMINENCE

Grand Patriarche d'Avize Grand Cru

Millésime 2011

Extra-Brut

Eminence is the symbiosis of remarkable year, from the terroir of Avize, a selection of Chardonnays revealed by a wine making undergrowth. Mature, powerful and precise, it is the ultimate Blanc de Blancs of the family of Champagnes Waris-Hubert.

Blend: Blanc de Blancs (100 % Chardonnay).

Quality: 100 % cuvée

Vinification: Cold vinification, cold settling at 4°C for 72 hours. Vinification in barrels for 6-8 months.

Fermentation: Alcoholic fermentation at 16 °C, partial malolactic fermentation.

Aging: aged on racks for approximately 5 years at a constant temperature of 11°C.

Dosage: 4 g/L

To the eye: fine golden robe with intense green highlights.

Nose: full wine, with buttery and smoky notes, expressing its maturity and its powerful woody character. Notes of candied apricot, vanilla, hazelnut and even coffee form a rich and agreeable complexity.

In the mouth: the mouthfeel is powerful and mature, ample and rich. With woody and vanilla notes.

In the finish, freshness takes over.

















CHAMPAGNE

*Jean Diot*

There is no such word as « impassive » for Jean DIOT : Champagne Jean Diot is like no other, its simple and luxurious looks hide abundant creativity. With their range of original champagnes, Champagne Jean Diot addresses all connoisseurs fed up with the usual. Champagne Jean Diot is a wine-merchant-vinifier, based in Vinay in Champagne. The brand is represented by Jean-Philippe Diot, the founder's son. His vineyard spreads on the South Slopes of Epernay and the Right Bank of Vallée de la Marne. So, 75 % of his vines are shared between his native village, Vinay, and the neighbouring one: Moussy.

POSITIONING: There is no such word as « impassive » for Jean DIOT

ORIGIN: Champagne area – Vinay

STATUTE: Négociant-Manipulant

STYLE: Luxury and creativity













CHAMPAGNE

*Jean Diot*

SÉLECTION

Brut

Refined brut champagne, produced from the harmonious blending between the various grape-varieties composing it.

40% Chardonnay grape-variety, for elegance and finesse, 20% Pinot Noir, for fruity notes and structure and 40% Pinot Meunier for roundness. 15 to 25% reserve wines.

- Ageing in cellars for a minimum of 24 months.
- Clear and bright straw yellow colour. Abundant bubbles.
- The nose is generous and frank with elegant floral notes and notes of white fruits, Williams's pear, fresh bread and pastry.
- The attack in the palate is rich and soft. Elegant wine with freshness and balance.
- Tone on tone, with a Granny Smith tartar or lean fish on lemon butter. Matches with sushis





CHAMPAGNE

*Jean Diot*

ROSÉ

Brut

55% Pinot Meunier, 35% Chardonnay, 10% Pinot Noir and 11% red wine. 15 to 25% reserve wines.

- Ageing in cellars for a minimum of 24 months.
- Nice salmon colour with intense coppered hints.
- Nose with « Rosé » character asserted with red fruits: cherry, raspberry, cassis.

A wine whose floral and toasted notes offer elegant and gourmet aromatic sophistication.

- Fresh, fruity and fleshy attack in the palate. Delicacy and crunch of mature red fruits. A precise and structured wine with lingering finish.
- Tone on tone with grilled langoustines or a strawberry short cake. In contrasted match with breast of duck, salmon filet or scorpion fish served with a spicy sauce.
- Champagne for immediate pleasure, at aperitif.













CHAMPAGNE

*Jean Diot*

EXTRA-BRUT

40% Chardonnay, 40% Pinot Noir and 20% Pinot Meunier.

- Issued for more than 75% from Epernay South Slopes.
- Ageing in cellars for 48 months.
- Golden colour with fine bubbles and elegant line.
- Floral, fruity, intense and complex nose with notes of orange blossoms, hyacinth, mint and mature fresh fruits.
- Vibrancy, tension and aromatic power in the palate with notes of yellow fruits, fresh bread and toasted almond.
- Tone on tone with grilled fish served with a dash of olive oil.





CHAMPAGNE

*Jean Diot*

EXTASE

Blanc de Noirs

Brut

60% Pinot Meunier and 40% Pinot Noir

- Refined brut Champagne, subtle with great finesse.
- This cuvee ages for a minimum of 30 months in our cellars.
- Nice straw colour with green hints.
- Noble vegetal universe with touches of brioche, ripe wheat, eucalyptus, bergamot and fresh mint.
- Fresh and exuberant, the palate is softened by a silky texture. The vegetal universe, anise and flowery comes after aromas of fruits and citrus (blood orange and cinchona). Long and lingering finish.
- Tone on tone with white fish. In contrasted match with a citrus mousse and 70% cacao chocolate.





FRANÇOIS FRERES  
TONNELLERIE  
ST ROMAIN CÔTE D'OR  
FRANCE

Vin noir

ASS - V 2012

2<sup>HL</sup> 28





MARCEL VÉZIEN  
CHAMPAGNE  
— À CELLES-SUR-OURCE —

**Established in Celles-sur-Orce since 1956, the House VEZIEN built through 3 generations and passed through different ages, each one contributions and symbols of the french culture.**

Jean-Pierre VEZIEN represents the 4th generation of Marcel VEZIEN Champagne. He aims to share its passion and its story through its champagnes and endeavour, with his wife Marie-José, to « Nurture the house Spirit ». Marcel VEZIEN champagnes are a testimony of a rich patrimony, combining history, culture and festivities.

POSITIONING: Nurture the House Spirit

ORIGIN: Champagne - Aube - Côte des Bar - Celles-sur-Orce

STATUTE: Négociant-Manipulant

STYLE: Culture and festivities



*Le Déjeuner d'huîtres - Jean-François de Troy*



MARCEL VÉZIEN  
CHAMPAGNE  
— A C E L L E S - S U R - O U R C E —

## L'ILLUSTRE

Brut

"L'Illustre" is the iconic champagne of the Vézien House.

It conveys the typicity of our vineyard located in the Côte des Bar. Pinot Noir is the king there (95 %). This is the ideal cuvee to discover the style of this estate trying to "Nurture the spirit of the House" since 1956.

Blend: 95 % Pinot Noir, 3 % Chardonnay, 2 % Pinot Meunier

Fermentation: Malolactic fermentation

Ageing : 30 to 36 months

Dosage: 8 g/L MCR

Eye : Yellow pale with salmon-coloured reflets.

Nose : Sober, discreet, aromas of green apple and pear. A salty and pure character.

Mouth : An aromatic pallet present a beautiful complexity with aromas of fruits, gingerbread and rhubarb. The closing underlines the sober and pure dimension of the wine.

Signatures of Pinot Noir and soil of this champagnes make the perfect discovery of the House Vézien.



L'ILLUSTRE







MARCEL VÉZIEN  
CHAMPAGNE  
— À CELLES-SUR-OURCE —

## LUMIÈRES DE L'AUBE

Brut

"Lumières de l'aube" is a surprisingly delicious composition. It is the vivid revelation of the terroir of the Côte des Bar. All its complexity lies in its capacity to brilliantly reveal Chardonnay and Pinot Blanc (white grape varieties) combined with the dominant Pinot Noir (85 %). Novices and amateurs alike will enjoy tasting it both for aperitif and meals.

Blend: 85 % Pinot Noir, 15 % Chardonnay. 20 % of reserve wine.

Quality: 100 % cuvée

Fermentation: Malolactic fermentation

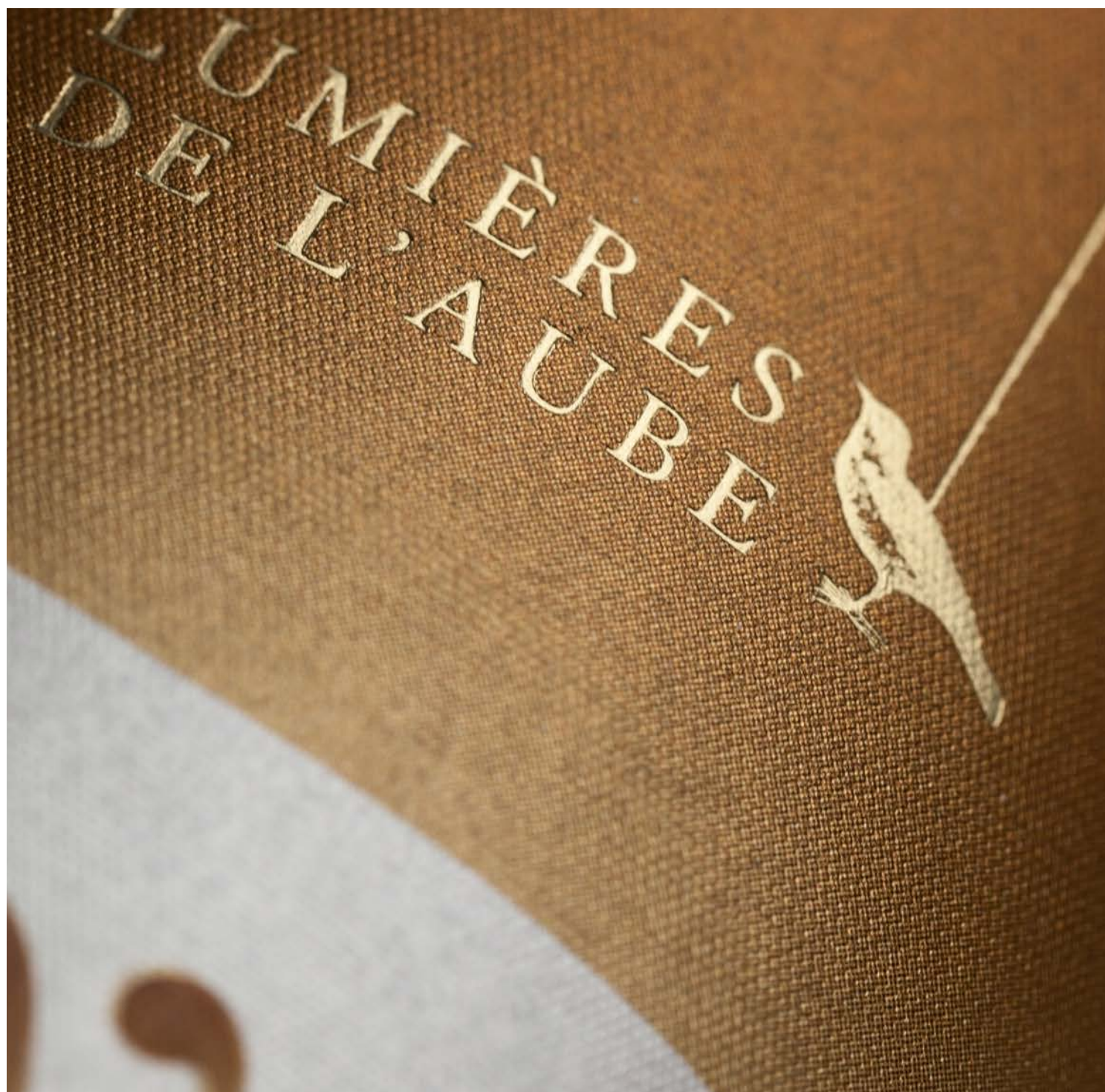
Ageing : 36 to 48 months

Dosage: 8 g/L MCR

Eye : Yellow with reflections of green gold.

Nose : Fresh butter, meringues, macaroons and brioche. Aromas of figs compotes, dried fruits, citrus and eucalyptus.

Mouth: Universe of soft aromas of citrus, which appears then a little more bitter which underlines the personality of the wine. An attractive complexity.





MARCEL VÉZIEN  
CHAMPAGNE  
— À CELLES-SUR-SOURCE —

## CELLES QUE J'AIME

Rosé d'assemblage

Brut

This blended rosé, produced from 90 % of white wine and 10 % of red wine, combines freshness and lightness. "Celles que j'aime" embodies charm and femininity. Its colour is salmon pink, its nose is floral... and on the palate, red fruits, is a delicacy that anyone can enjoy. A delicious treat!

Blend: 100 % Pinot Noir : 90 % vinified in still white wine and 10 % vinified in red wine.

Fermentation: Malolactic fermentation

Ageing : 24 to 36 months

Dosage: 8 g/L MCR

Eye: salmoned-pink colour with fine bubbles.

Nose: a pleasant nose, on floral and gourmet notes.

Mouth: in a beautiful freshness, aromas of red berries seduce the palate.

The archetypal refreshing and festive rosé!





CELLES  
QUE J'AI ME  
Rose d'assemblage





MARCEL VÉZIEN  
CHAMPAGNE  
— A C E L L E S - S U R - O U R C E —

## SECRET D'ÉCLAIRÉS

Blanc de blancs

Brut

This is a peculiarity that insiders alone will detect... This Blanc de Blancs holds the asset of the House: a touch of Pinot Blanc blended to Chardonnay. A year of excellence and an increased ageing has enabled it to boost its spring and spicy aromas. Its floral and complex style will be ideal with some refined cuisine or to brighten up the night with its originality.

Blend: 95 % Chardonnay, 5 % Pinot Blanc

Quality: 100 % cuvée

Fermentation: Malolactic fermentation

Ageing : 34 to 48 months

Dosage: 8 g/L MCR

Eye: Yellow with steady green reflections.

Nose: A nose intensely flowery (rare and original thing for a Blanc de blancs). We explore a spring garden with the honeysuckle, the violet and the lilac. Secondly, vanilla notes and cinnamon announces a beautiful maturity.

Mouth: The mouth is powerful and structured on citrus fruits. Greed, fruity and structured are there on a bottom of smoked and spicy sensations. We find the cinnamon, the vanilla of the nose and the white pepper.

Atypical and surprising, it is a champagne to be discovered during a meal, on Thai meals or frogs' legs...

SECRET  
D'ÉCLAIRÉS  
Blanc de blancs





MARCEL VÉZIEN  
CHAMPAGNE  
— A C E L L E S - S U R - O U R C E —

## TERRE D'ARTISTES

Brut

Jean-Pierre, 4th generation of Veziens, marks this cuvée with dominant Pinot Noir (75 % Pinot Noir, 25 % Chardonnay). This champagne reveals the attraction of the House for artists and cultural events. This cuvee was created to welcome the hot-air balloon Double Eagle II for the first time in 1978. Its elegance and generosity are calling to be used for other beneficial cultural festivities.

Blend: 75 % Pinot Noir, 25 % Chardonnay. 30 % of reserve wine.

Fermentation: Malolactic fermentation

Ageing : 50 to 60 months

Dosage: 8 g/L MCR

Eye: Yellow with gold reflects.

Nose: The nose expresses the lines of the Pinot Noir with a beautiful expression of chalk, kirsch aromas, yellow fruits, cherry plum, greengage. The character of croissants and similar products and fresh bread contributes to the complexity of the nose underlined by a pleasant aniseed sensation.

Mouth :The mouth is ample and generous with a fresh attack. We note the sensual contact in mouth with volume. The hazelnut, the dried fruits and a grilled note underline the elegance of this vintage.

A champagne of meal and of night.



TERRE  
D'ARTISTES





MARCEL VÉZIEN  
CHAMPAGNE  
— À CELLES-SUR-OURCE —

## SOUVENIR D'ANCÊTRE

*Hommage à Armand Vézien*

Brut

Armand Vézien was the one who founded the line of Védiens in their trade, to whom tribute is paid here. Just like he was, this champagne is intense, powerful and elegant. 70 % of Pinot Noir and 30 % of Chardonnay are blended with reserve wines. Amateurs will know how to enjoy its remarkable complexity combining delicacy and sumptuous vinosity. A cuvée made for remembering and celebrating...

Blend: 70 % Pinot Noir, 30 % Chardonnay. 40 % of reserve wine.

Quality: 100 % cuvée

Fermentation: Malolactic fermentation

Ageing : 60 to 72 months

Dosage: 8 g/L MCR

Eye: Golden yellow, testifying of a long ageing in cellars.

Nose: Notes of tea and tobacco. Aromas of pears, cherry and gingerbread.

Mouth: The first sensation confirms the intense character and the grilled nuances. Soft spices, fruits (apple, pear, quince). The final is on freshness and complexity. A high quality champagne.













**As an independent winegrower, Champagne Xavier Lorient maximises his expertise at the heart of the Champagne area vineyard in the village of Binson-et-Orquigny.** The vineyard has been mainly planted with Pinot Meunier. The brand markets 8.5 hectares of vines aged 40 years on average. The brand Xavier Lorient gets more modern and finds a second youth thanks to the transition between the two daughters, Charlène and Marine, and their father.

POSITIONING: Maker of sensations

ORIGIN: Champagne area - Binson & Orquigny

STATUTE: Producer-Winemaker and Independent Winegrower

STYLE: Pleasant and asserted





XAVIER  
LORiot  
CHAMPAGNE  
CRÉATEUR DE SENSATIONS

COLLISION

Brut

100% Pinot Meunier (60 % reserve wines).

Golden colour with light pink hints.

Rich and white bubbles, offering a full and generous nose.

This champagne is dominated by aromas of peach and praline.

Ideal at aperitif.

Dosage at 7 g/L.







## COLLISION

Rosé

Brut

100% Pinot Meunier (60 % reserve wines).

The pink colour with slight copper glints will make you fall under the feminine charm of this Rosé Champagne.

Aromas of mature strawberries and cherry liqueur, perfumed with a note of nut, bring softness in the palate which cannot fail to move you.

Dosage at 7 g/L.





## FRAGMENT

Brut

65% Pinot Meunier and 35% Pinot Noir (60% reserve wines).

With a clear yellow colour and light green hints, this champagne is highly subtle, since its aromas of citrus and dried flowers awaken your palate.

Ideal for any meal with fish.

Dosage at 7 g/L.





## HYPNOTIC

Brut

40% Chardonnay, 30% Pinot Meunier and 30 % Pinot Noir (60 % reserve wines).

With its golden and shiny colour, this cuvee is quite flowery, with some exotic touch.

Its fine bubbles will make you fall under the charm of this elegant cuvee.



XAVIER  
LORIENT  
CHAMPAGNE  
CRÉATEUR DE SENSATIONS

MILLÉSIME 2012

Brut

45% Pinot Noir, 30% Pinot Meunier and 25% Chardonnay.

Produced for its exceptional organoleptic qualities, the Vintage 2012 of Champagne Xavier Lorient bears the mark of great years.

Revealing aromas of honeysuckle and exotic fruits, with softness and freshness, this cuvee with pulpous matter is a true signature of the family terroir.

Dosage at 7 g/L.





**XAVIER  
LORiot**  
CHAMPAGNE  
CRÉATEUR DE SENSATIONS

100 S

Extra-Brut

« 100S » is the latest original creation of Champagne Xavier Lorient.

This no dosage cuvee, the addition of 60% Pinot Meunier, 30 % Pinot Noir and 10% Chardonnay, shakes up the classic codes of champagne.



XAVIER  
LORiot  
CHAMPAGNE  
CRÉATEUR DE SENSATIONS

100S

Sans sulfites ajoutés

Extra-Brut

50% Chardonnay, 50% Pinot Meunier.

No dosage.

Vintage 2013.

This cuvee is made without added sulphite to reveal but the essential: a wine with authentic flavours.





J E A N - C L A U D E  
M O U Z O N  
C H A M P A G N E

All the duality of Champagne Jean-Claude MOUZON lies in the duo made by Frédérique and Cédric Lahémade, who create from two black and white grape-varieties, Pinot Noir and Chardonnay, champagnes worthy of their appellation Grand Cru Champagne. Their reasoned growing (environmental-friendly) is acknowledged by the French Ministry of Agriculture via the label "HVE". This certification testifies that the estate of these two committed winegrowers is classified "High Environmental Value". Grapes and champagnes were born and produced in Verzenay, a Grand Cru village in Champagne.

POSITIONING: Duality

ORIGIN: Champagne area – Verzenay

STATUTE: Independant Winegrower

STYLE: Ecolo-chic





JEAN-CLAUDE  
MOUZON  
CHAMPAGNE

ET SANS CIEL ?

Brut

Body & finesse

"Et sans ciel ?" is our historical cuvee, fundamental, essential. Jean-Claude produced it, so we have decided to continue it. Because what would we do without Nature and our predecessors? So it is produced, with this state of mind: to honour the tradition of our ancestors, to praise Nature for its key value in our job of wine-grower.

Blend: 60 % Pinot Noir, 35 % Chardonnay, 5 % Meunier. 30 % reserve wine

Fermentation: malolactic achieved

Aging: from 24 to 30 months

Dosage: home-made liqueur at 6 g/L

- The colour is old gold, shiny with a few orange pink hints. The mousse has a great, discreet finesse.
- The nose is complex, with nice maturity, balancing between notes of mature, stewed fruits, pear and plum, crystallized fruits and aromas of pastries, ripe grain and dried fruits, almonds and nuts.
- The palate is vivid on attack, frank, but also ample, with aromas of cooked fruits and marmalade, meringues and praline. Then the vivacity becomes stronger and takes it up, bringing some angularity to this champagne, still quite elegant and racy.

Also available in demi-sec, Dosage: 32 g/L



JEAN-CLAUDE  
**MOUZON**  
CHAMPAGNE

REVERSE

Brut

Freshness & maturity

REVERSE such is the Ying and the Yang: it signs the symbiosis between two contrasting identities, Black grapes (50 %) and White grapes (50 %). It clearly represents our vineyard, shared between Chardonnay and Pinot Noir. Tender with its soft effervescence, rebel via its freshness, REVERSE is mainly composed with reserve wines (60 %)... And with the word Reserve, you can write Reverse...

Blend: 50 % Chardonnay, 50 % Pinot Noir. 60 % reserve wine

Fermentation: malolactic achieved

Aging: from 24 to 30 months

Dosage: home-made liqueur at 6 g/L

- The colour is gold foil, shiny, sparkling, and lively with fine effervescence.
- The nose is discreet first with floral notes, almost vegetal, then aromas of white fruits and citrus are expressed, making the whole elegant, frank, and spring-like.
- The palate expresses the ambivalent character of this wine: soft by its effervescence, rebel by its freshness.



JEAN-CLAUDE  
**MOUZON**  
CHAMPAGNE

CŒUR À CŒUR

Rosé

Brut

Power & lightness

In life as in the vines, we elaborate our champagnes in duo: our body fight on tatami quickly turned into an affair of the heart. And like judo, this martial art which combines strength and softness, our rosé combines power and lightness.

Blend: 65 % Pinot Noir, 30 % Chardonnay, 5 % Pinot Meunier. 15 to 18 % of red wine from one of the oldest plots of Pinot Noir. 25 % reserve wine.

Fermentation: Malolactic fermentation achieved

Aging: for 15 to 24 months

Dosage: home-made liqueur at 8 g/l

- The colour is ruby pink slightly carmine, contained in a fine line of bubbles.
- The nose is discreet first, shy. Gradually notes of raspberry sweets and hot jams of red fruits: cherries, redcurrant, appear.
- The palate is both tender and crunchy, almost biting. The melted effervescence makes this wine soft, fresh, pleasant.

Available in demi-sec dosed at 32 g/l for a « swimming-pool Rosé » to be drunk served over crushed ice with a leaf of fresh mint!





JEAN - CLAUDE  
**MOUZON**  
CHAMPAGNE

CANDEUR D'ESPRIT

Grand Cru

Blanc de Blancs

Brut

Intense & floral

This 100 % Chardonnay wine is issued from our Great Growth village, Verzenay. It has the candour of Chardonnay: crunchy, fresh, flowered, pure; and the spirit of its Great Growth quality via its complexity, finesse and structure.

Blend: 100 % Chardonnay from Verzenay. 50 % reserve wine.

Fermentation: Malolactic fermentation achieved

Aging: 24 months

Dosage: home-made liqueur at 6 g/l

- The golden colour with intense green hints is vivid with fine and rapid bubbles.
- The nose is intense, mixing notes of lime zests with softer aromas of fresh bread, ripe grain and lime. You will also notice a slight minerality and a few toasted notes.
- The palate offers a frank attack, structured and lively. A « buttery flavour » in the mid-palate sustains floral aromas and aromas of white fruit, fresh pear and citrus.

*While beyond the standards of the range, this style confirms the style of the House, able to surprise us with a Blanc de Blancs from Montagne de Reims, atypical of the usual expression of Chardonnay in Champagne, but quite faithful to the « talent » of the wine-maker and the quality of reserve wines of the House Jean-Claude MOUZON.*









JEAN-CLAUDE  
MOUZON  
CHAMPAGNE

GRAND BOUQUIN

Grand Cru

Brut

Luxury & bliss

Our grapes and champagnes are harvested and produced in Verzenay, a Great Growth village of the Champagne area. Our « Grand Bouquin », made of Pinot Noir and Chardonnay, is produced in Verzenay and holds its attachment to our village in its name. Indeed, « Bouquins » is the name given to Verzenay inhabitants! This village is « Great » since Verzenay is one of the seventeen villages of the Champagne area to be classified as Great Growth.(Grand Cru).

Blend: 70 % Pinot Noir, 30 % Chardonnay.

25 % reserve wine

Quality: 100 % cuvée

Fermentation: Malolactic fermentation achieved

Aging: between 24 and 36 months

Dosage: home-made liqueur at 6 g/l

- The colour is shiny, with a strong golden tint and the bubble is fine and lingering.
- The nose mixes aromas of rusks and ripe grain, fresh nuts and almonds. Floral and honey fragrances transcend the whole on notes of lime and acacia.
- The palate is frank and ample, marked by some elegant and gourmet roundness. Fleshy but fresh, it is crunchy like fresh fruits: white peach, apricot and the purity of citrus.





JEAN-CLAUDE  
**MOUZON**  
CHAMPAGNE

**LES DÉLIÉS – PINOT NOIR – 2006**

Grand Cru

No dosage

Precise & gourmet

« Les Déliés » are a collection of vintages. Their name is due to the selection of a single grape variety, from a single year, with no dosage. It represents all our know-how and our Great Growth (Grand Cru) heritage.

Blend: 100 % Pinot Noir Grand Cru from Verzenay (central plot of the vineyard)

Quality: 100 % cuvée

Vinification: in oak barrels from the forest of Verzy for 12 months after pressing operations

Fermentation: No malolactic fermentation

Aging: in barrels on lees, 5 to 6 stirring operations. Ageing for 8 years.

Dosage: No dosage

- The colour is deep gold, slightly orangey bronze. The effervescence is mild but regular, leaving fine bubbles form a graceful neck.

- The nose slowly opens onto mixed notes of apples and mirabelles in the oven, gingerbread, tobacco and aged alcohol. After a few seconds, such aromas become stronger and add to aromas of spices and quince jelly.

- The palate expresses maturity first. The very discreet effervescence enhances honey notes and notes of infusions. Quickly a delicious balance is found, the vinosity and the sweetness of this non-dosed wine match with some elegant freshness. Implicit woody aromas appear, slightly vanillary and perfectly contained.

Numbered bottles.



JEAN-CLAUDE  
**M O U Z O N**  
C H A M P A G N E

LES DÉLIÉS – CHARDONNAY – 2004

Grand Cru

No dosage

Alluring & complex

« Les Déliés » are a collection of vintages. Their name is due to the selection of a single grape variety, from a single year, with no dosage. It represents all our know-how and our Great Growth (Grand Cru) heritage.

Blend: 100 % Chardonnay Grand Cru from Verzenay (central plot of the vineyard)

Quality: 100 % cuvée

Vinification: in oak barrels from the forest of Verzy for 12 months after pressing operations

Fermentation: No malolactic fermentation

Aging: in barrels on lees, 5 to 6 stirring operations.

Dosage: No dosage

The colour is deep gold, sustained by strong green hints. The effervescence is discreet, made by fine and slow bubbles.

- The nose is generous, ample, and complex, on notes of candied fruits, apricots, candied citrus and dried bananas. The whole impression is soft, honey and finally slightly spicy. Notes of mild tobacco added to notes of ginger and wax, create an olfactory universe almost heady.

- The palate initiates a fleshy wine, mainly honey, nearly sweet in spite of the lack of dosage. This gustatory experience is made for connoisseurs' palates. The wine is rich without being heady, combining body with lightness and tension.

Numbered bottles.













## NOTES

## NOTES

## CONTACT

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**AGENCE  
CIDÉO**

BRANDING & BUSINESS  
EN CHAMPAGNE

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