



Gault et Millau 2024 Le livre des Champagnes

Sélection Gault & Millau 2024

90/100

Blanc de Blancs Brut nature Premier Cru BSA

A nose characterized by finesse and discretion, revealing fresh aromas of lily of the valley and green apple. This freshness is mirrored in a generous palate, marked by notes of yellow fruits and toasted nuances, leading to a cocoa-tinged finish with delightful bitterness that contributes to a superb balance.

96/100

Clos Faubourg Notre Dame Extra-brut 2012

Such complexity! From the first aromas, dried fruits (Currants, dates), sweet spices (vanilla, cinnamon), and a gentle rose fragrance contribute to a true olfactory journey. As for the palate, it alone tells the story of the sweetness of a sunny autumn with notes of well-ripened fruits, honey, and light tobacco. The mastery of ripeness reveals a velvety texture that retains a lot of purity. The finish, between light bitterness and delicate notes of coconut, remains very graceful and makes you want to come back. Every day if possible.

98/100

Cuvée "R" 20-year-old vintage Extra-brut Premier Cru Blanc de Blancs BSA

The aged gold hue attests to a certain age, and this evolution is well represented in the bouquet reminiscent of fresh mushrooms, white miso, and date honey. This sweet and sour aspect unveils itself in a texture with significant salinity and impudent youthfulness. The absolutely endless finish.