



Cuvée Trianon



Viticulture

Terroir Marne Valley.
Clay and limestone soil.
Turning over the soil.
High Environmental Value label
Sustainable Viticulture label.
In organic conversion.

Vinification

No malolactic fermentation.
Natural yeast from the grape.
No filtration, no fining.
Stainless steel thermoregulated tanks.

Age

Minimum 4 years in our cellars.

Dosage

Brut, between 7 to 9 g/l.

Grape varietals

40% Chardonnay,
60% Pinot noir.

Appearance

Yellow with light green reflections. The foam is persistent and generous.

Nose

Light and opens with notes of hazelnut, jasmine, mirabelle plum and lemon.

Taste

Generous with nuances of bergamot, green tea and honeysuckle.

Food and wine pairings

Scallops and Shellfish. Seared foie gras escalope deglazed with Ratafia Champenois.

The flagship of the Roger - Constant Lemaire estate, the Cuvée Trianon combines the subtlety of white grapes with the elegance of red. Showcasing authenticity and terroir, the ideal combination to enjoy as an apéritif.