

Cuvée Senise Millésime 2002

Premier Cru

All the sparkle of Chardonnay in a great vintage

Slightly golden yellow colour with tints of bronze enhanced by a fine stream of delicate bubbles. A nose that captivates with its richness and purity.

Multiple notes coming hard and fast as the temperature in the glass rises, ranging from citrus to toasted flavours enhanced with hints of butter and ending with touches of cappuccino and moka.

A great Champagne well able to work alone as a premium quality aperitif, or for a moment of pure pleasure at the end of the evening. It can be served with exceptionally subtle dishes such as fried scallops, a porcini risotto or sweetbreads. A mature Beaufort or 36-month parmesan would be a great match as regards cheese. For dessert, it can accompany a caramelised egg custard tart or plum tart.

Blend:	100% Chardonnay
Ageing time before disgorgement:	5 years minimum
Ageing time after disgorgement:	6 months



SENISE
CHAMPAGNE