

L'ŒIL DE PERDRIX... (the Eye of the Partridge)

Grape Variety : 100% Pinot Noir
Maturation : Minimum of 2 to 3 years
Dosage : 6 g of sugar / litre (Brut)



This champagne is awarded its name because of its gentle amber colouring. This colour is first obtained when the Pinot Noir is pressed and the amber tint remains throughout the wine-making process.

To the nose it is powerful and very fruity. On the palette it has lots of finesse. It is vinous with full bodied and lingering aromas.

It is «The Child of the Champagne House», charming in its colour, surprising in the delicateness of its aromas.... to taste it is to adopt it!

Œil de Perdrix is the perfect accompaniment to any dish and it welcomes other wines without chauvinism.