Hommage - Aÿ Grand Cru

Fruit and flowers from the Coteaux of Aÿ – vinified 6 months in stainless steel vats, then matured in little oak barrels.
Unique in the Champagne Region, homage to the family ancestor, François Hémart – Ay 1625

• Blend
70% Pinot Noir, 30% Chardonnay, harvested exclusively from the vineyards of Aÿ. Fermented in temperature-regulated vats and raised for six months in small oak casks.

• Tasting
To the eye, the deep, amber-tinted colour is a mark of its raising process. Fine and generous bubbles form an attractive and constantly renewed bubble trail.

To the nose, elegance and freshness of honeysuckle, yellow fruit and green almonds with a pleasant dash of mint.

To the palate, great elegance, round and delectable, savours of pear with yellow fruit and dried apricots, finishing on orange zest and chocolate. A subtle balance between the smooth meatiness of this wine and the chalky, fresh notes in its finish.

• Pairings
At 12°C, its power and strong personality opens up a wide gastronomic choice ranging from bass in fennel to pork tenderloin in honey, or duck with citrus fruit and turnip conserve; or serve at 8°C if you are raring to go – slightly chilled in the ice-bucket.