

ORIANE NV



TECHNICAL SHEET

Pressing	Pure cuvee
Fermentation	Stainless steel tank
Assembly grapes	26% Chardonnay, 74% Pinot Noir
Assembly years	60% de 2015, 40% de 2014
Bottling	January 2016
Ageing	18 to 30 months in bottle
Production	13 000 bottles
Dosage	8 g/L
Alcohol	12 % Vol.

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TASTING

Eye : The bubbling is active and very fine. The pale gold robe is accompanied by clarity and brilliance.

Nose : His nose expresses an assemblage of Apple Pippin, apricot Bergeron, dried fruit and sweet almond, giving it an aromatic complexity.

Taste : In the mouth, it imposes a mineral and freshness touch.

Wine & food pairing : Aperitif, poultry (Bresse chicken with morels), yoghurt cakes, chocolate desserts.

REWARD



Le Point *Spécial Vins*



Gault & Millau 2015 2016 2017



Gilbert et Gaillard



Wine enthusiast 2018 89/100



Glass of Bubbly 2017 Silver medal



Les Jeunes talents du Champagne 2018