

## ORIANE NV



### TECHNICAL SHEET

<b>Pressing</b>	Pure cuvee
<b>Fermentation</b>	Stainless steel tank
<b>Assembly grapes</b>	38% Chardonnay, 62% Pinot Noir
<b>Assembly years</b>	59% of 2017, 41% of 2016
<b>Bottling</b>	February 2018
<b>Ageing</b>	around 30 months in bottle
<b>Production</b>	13 000 bottles
<b>Dosage</b>	8 g/L
<b>Alcohol</b>	12 % Vol.

## ORIANE NV



### 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 :** appetizer, buffet, fish salad, pressed vegetables.

**The dish:** mesclun salad with sesame oil, fresh goat cheese and pine nuts.

### REWARD



Le Point *Spécial Vins*



Gault & Millau



Gilbert et Gaillard



Wine enthusiast 91/100



Glass of Bubbly Gold Medal



Les Jeunes talents du Champagne 2018



Guide Hachette des vins – 1 star