



2016 Premier Cru Champagne

Lustrous • Fortuitous • Unrivalled

Grape Variety: 56% Chardonnay, 44% Pinot Noir

Region: Champagne, France

Winemaking Notes:

- Chardonnay from the Côte des Blancs
- Pinot Noir grapes from the Montagne de Reims and Marne Valley
- Aged in stainless steel
- 12% ALC
- 8 g/L

Tasting Notes: A deep, golden yellow color in the bottle with a fine, sparkling perlage. A truly smooth and well-balanced Champagne with aromas of white fruits followed with subtle citrus notes. Silky texture with a lively edge, this wine shows its maturity with notes of brioche but plenty of intense freshness leaving a crisp, long-lasting finish.

What the No. 44 Signifies: Prior to 1844 and the discovery of the wire cage used to keep the cork in place, Champagne was seen as the work of the devil himself – nicknamed le vin du diable, or “the devil’s wine.”



N°44 represents an accident of destiny with a LUSTROUS outcome... this FORTUITOUS discovery happened when a cork popped unexpectedly. With the invention of the muselet, came the UNRIVALED Champagne bubbles adored today... never to be confined!

TRANSCENDING TERRIOR. CELEBRATING TIME. EMBRACING STYLE.