

## ORIOR

**Blending Symbol** 

## - MA TERRE EST MON ROYAUME -

· À CHOUILLY ·

ORIOR BRUT SYMBOLIZES BLENDING. A VERITABLE AROMATIC MOSAIC, IT TAKES YOU ON A JOURNEY THROUGH OUR IMMEMORIAL LAND, AN ALLIANCE OF OUR DIFFERENT VINEYARDS. ENDOWED WITH GREAT RICHNESS AND IMMENSE DEPTH, IT IS THE ORIGINAL SIGNATURE OF OUR HOUSE. IMAGINED INSTINCTIVELY, IT REVEALS THE FULL POTENTIAL OF OUR DOMAIN: AN HONEST, RICH AND COMPLEX CHARACTER.

VISUAL ASPECT Golden-yellow color, greenish

tinges. Fine bubbles. Creamy foam.

NOSE Gourmet, orange peel, peach,

caramel after aeration, minerality

**PALATE** First fresh, spicy, rich, generous,

crystalized fruits, herbal tea flowers, yellow fruit, redcurrant. Good and persistence length.

**GRAPES** Chardonnay - Pinot Noir - Meunier

**VINEYARDS** Chouilly – Moussy - Epernay



## **LAST AWARDS**

• Gault & Millau 2023: 15,5/20

Guide 2023 Gerhard Eichelmann Mondo Heidelberg: \*\*\*

• Gault & Millau 2022: 15/20

• Guide Melendo, Spain: 91/100

Wine Enthusiast 2020: 90/100

• Wine Spectator 2020 : 90/100

**FOOD PAIRINGS** 

Stuffed tomatoes. Beef lasagna. Sweetbread. Kidney. Haddock tian. Smoked trout. Beef tongue