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CHAMPAGNE
HENRI GIRAUD

It is around a 26-year-old Solera that a colossus in the heart of Pinot Noir was born. Fruit of a dynamic ageing process, this ratafia offers us a unique complexity that the gastronomic moments are sure to get accustomed to.

Patiently, the fruitiest juices from the best years from 1990 to 2016 were blended with Fine Champenoise and aged in small oak barrels in Solera.

Its warm robe, amber with pretty copper reflections, almost red, evokes maturity and elegance. Soft and smooth, we are immediately under the influence of its texture.

Technic Data

Matured in barrels using the Solera method

Solera 1990-2016

*Réhoboam : 4.5 L

