

CUVÉE DES SIRES  
Grand Cru  
Millésime 2014



**Composition:** 30% Chardonnay, 70% Pinot Noir

**Origin of Grapes:** Aÿ (Grand Cru)

**Vinification:** Fermented in small oak barrels, pre-blended in stainless steel tank for malolactic fermentation and returned to barrels for 3 months before being bottled.

**Dosage:** 8g/l

"Sire" is the old French word which became "sir" in English, meaning "Lord". This cuvée is from the tank of Aÿ's Lords. The two figures pictured on the label are French kings who owned their press in Aÿ in the 16th century.

Made from the best parcels from Aÿ and only produced in good years. This Grand Cru cuvée is our flag ship, designed to age. The lemon and vanilla flavors will decrease and be replaced with heavier, buttery and toasty aromas as it ages.

**Awards:**

-2019 Glass of Bubbly - Silver Medal  
Creamy