

Our partner:



Champagne PAQUES AOC Champagne, Montagne de Reims Récoltant Manipulateur (RM)



It was in 1905 that the story of this family business began



Winery overview:

They cultivate 12.50 ha of vines in the five neighboring towns of Rilly. All the plots are classified Premier Cru de Champagne.

The vineyard, which is very fragmented, provides them with different orientations, soils and typicities, bringing complexity to their champagnes.

They cultivate the three Champagne grape varieties, pinot noir, pinot meunier and chardonnay. Everything is done in their House: the pressing of the grapes, the vinification, the bottling, the storage and the ageing.



Champagne

Champagne PAQUES

1^{er} cru brut – Carte Or



Grape Varieties:

40 % Pinot noir, 20 % Chardonnay and 40% Pinot Meunier

Tasting

Good length, with lemony freshness on the nose and on the palate.

The aperitif champagne par excellence.

Analyses

Alcohol : 12°

Dosage: 8g/l



Champagne PAQUES

1^{er} cru brut – Carte Rouge Vintage



Grape Varieties:

50% Pinot noir, 50 % Chardonnay

Tasting

Champagne Carte Rouge is a vintage wine produced from the best harvests.

Balanced, fragrant, robust and long on the palate, it is a very generous wine.

Good length, with lemony freshness on the nose and on the palate. The aperitif champagne par excellence.

Analyses

Alcohol : 12,5°

Dosage: 9g/l



Champagne PAQUES

1^{er} cru brut – Rosé



Grape Varieties:

33% Pinot noir, 23% Chardonnay, 33% Pinot Meunier

Tasting

Pink with tiny, delicate, persistent bubbles. Very pretty in the glass as any rosé Champagne should be. Bright, fruity scents suggestive of cantaloupe and citrus (perhaps orange rind or pink grapefruit). Less rich, creamy, and toasty than the Carte Or and Carte Rouge wines from the same maker, but with subtle hints of toast and something suggestive of plum skins. Delicate mousse. Refined and sophisticated, but not at all snooty. A perfect brunch wine. Excellent value.

Food pairing: Aperitif, salmon, light appetizers, fruit salad; a perfect brunch wine

Analyses

Dosage: 8g/l



Champagne PAQUES

1^{er} cru brut – Nature



Grape Varieties:

40 % Pinot noir, 60% Chardonnay

Tasting

On the nose, this champagne combines fine pear, lemon and banana aromas evolving towards cardamom and star anise notes.

On the palate, it reveals a light, caressing sensation of fruit crème liqueur, underpinned by a touch of yellow grapefruit. The liqueur is well integrated and endows the champagne with a deliciously mellow finish.

Analyses

Alcohol : 12°

Dosage: 0g/l

Champagne PAQUES

1^{er} cru Blanc de blancs brut – Cuvée Aurore



Grape Variety:

100% Chardonnay

Tasting

In the mouth, it is a champagne of great elegance due to its perfect balance, its aromatic complexity, its length: a great success!

It will accompany your aperitifs as well as your fish and shellfish.

Analyses

Alcohol : 12°

Dosage: 8g/l



Champagne PAQUES

1^{er} cru Blanc de noirs brut – Paradox



Grape Varieties:

50 % Pinot noir, 50% pinot Meunier

Tasting

Cuvée composed only of black grapes, it combines body, length, fruitiness and freshness.

The Paradoxe cuvée is offered in Extra Brut, low sugar dosage, giving it great originality.

Analyses

Alcohol : 12°

Dosage: 4g/l



Champagne PAQUES

1^{er} cru brut – Grande réserve



Grape Varieties:

30% Pinot noir, 70% Chardonnay,

Tasting

A fine and elegant champagne composed of reserve wines of several years.

On the palate, this sparkling wine is a powerful wine with a beautiful liveliness and a fine and pleasant bubble.

This wine generally pairs well with pork, fatty fish or seafood.

Analyses

Alcohol : 12°

Dosage: 10g/l



Champagne PAQUES

1^{er} cru Vintage brut – Origine 2014



Grape Varieties:

40 % Pinot noir, 60% Chardonnay

Tasting

Presented in a special bottle with refined look, this exceptional cuvee is a vintage from our most beautiful vines.

Consist of mostly Chardonnay, this cuvee is aged on lies in oak barrels for 6 months.

Produced in small

Analyses

Alcohol : 12°

Dosage: 8g/l

Champagne