



Un instant... un Champagne

PRESS BOOK

2026

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Who we are





Family Estate

Our Story

Champagne Chapuy is a Family Estate of 9ha of vineyards. The majority of them are planted in the “Côte des Blancs” with Chardonnay grape variety, which allows to produce a fine and light Blanc de Blancs Champagne, very typical of this region. Among them, 3 ha belong to the famous “Grand Cru” village of Oger. Other family plots, located in the “Coteaux Sud d’Epernay” and planted with Pinot Noir and Pinot Meunier grape varieties (3ha), are used to produce the blended Champagnes, more fruity and mellow.

Chapuy Family is inextricably linked with Oger’s history because one of its ancestors was mayor of the village just after the French Revolution. Wine growing has been rooted in the family tradition for more than a century, but Serge Chapuy was the actual brand creator and started to commercialize Champagne in 1952.

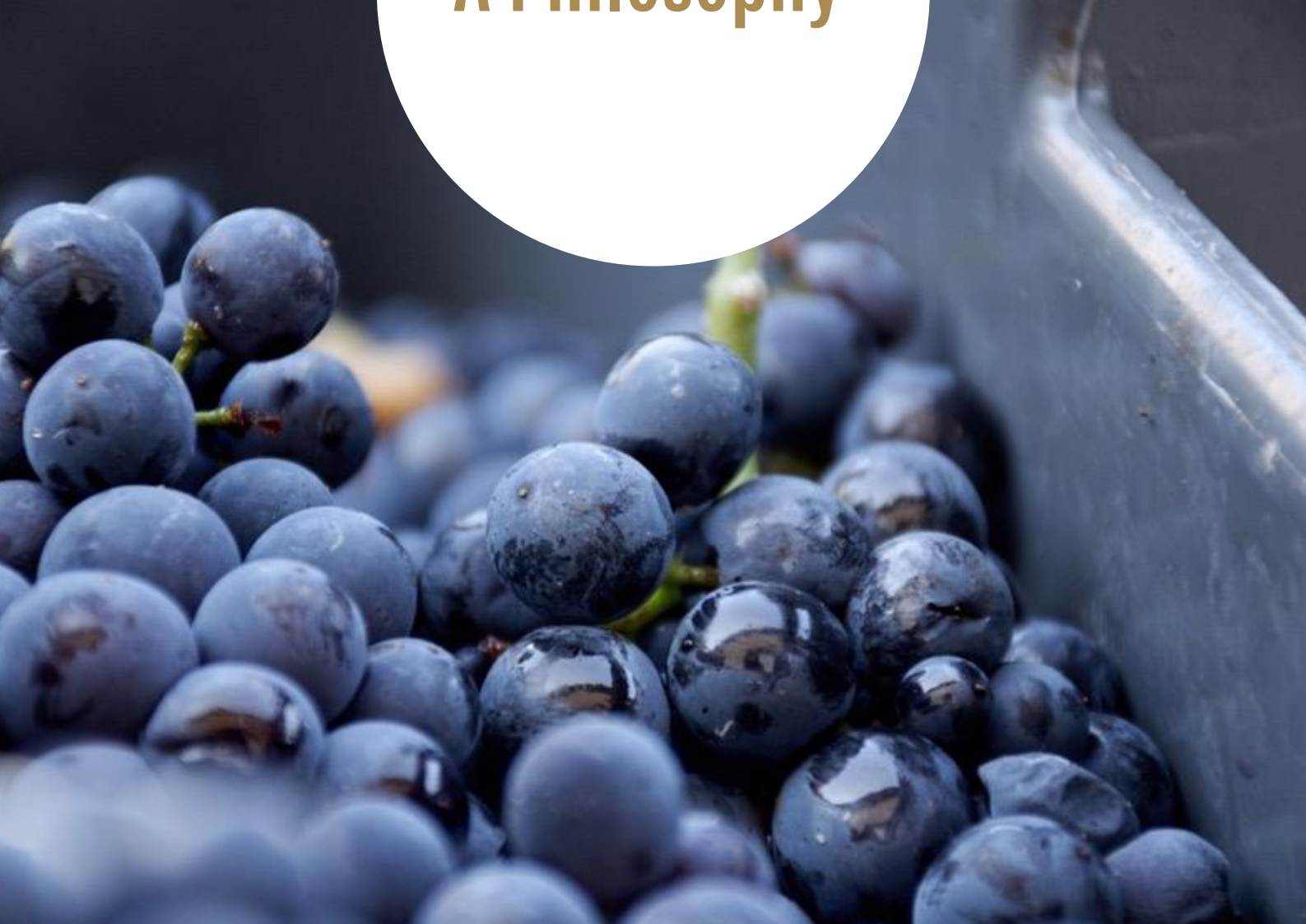
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Now, the 2nd generation Chapuy, 100% feminine is going on with the everlasting search for high rate quality champagnes, supported by Arnold Chapuy, son of the brand’s founder. Aurore Chapuy, the youngest, is in charge of vineyards farming and winemaking, whereas Elodie, the eldest, ensures marketing and brand development both in France and abroad.

The Champagne CHAPUY, located in Oger Village, offers you the privilege to receive at home one of the rarest “Grands Crus” rated at 100% : a good brand, featured by its **first-rate quality**.



A Philosophy



Viticultural and wine approach

Environmental commitment

High Environmental Value (HEV) is the highest level of a generalized scheme for the environmental certifications of vineyards. This is the only sustainable viticulture certification resulting from the “Grenelle de l'Environnement” (French Ecology Ministry decision for sustainable development, in 2007). Since this is an official process, governed by law, a very strict audit must be carried out on the whole estate to obtain the certification.

It is a voluntary approach which aims to identify and promote particularly environment-friendly practices applied by wine growers. Thus, Champagne Chapuy uses sexual confusion, a biotechnical technique that allows winegrowers to considerably reduce insecticides. This consists in confusing the insects with pheromones, thus preventing their reproduction.

What are our actions ?

- We **respect the ecosystem** where we cultivate the vines and produce our wine : biodiversity is promoted by developments in the vineyard, and the fauna and flora are thus preserved.
- We contribute to the conservation of the beauty of the wine-growing landscapes, for example by naturally grassing our vineyards : grass, flowers and vines thus form harmonious and balanced panoramas in our terroirs.
- We are very attentive to all our wine-making practices in order to reduce our impact on the environment as much as possible. We are interested in alternative, but functional practices. The intervention in the vineyard is only done if necessary, giving benefits both for the planet and for the consumer.

What are our actions ?

High Environmental Value (HEV) Level 3 Official Recognition of the environmental performance of wine growers



Wine style

"Lightness, delicacy and freshness."

Most of our Champagnes are made of a blending of wines that have undergone their **malolactic fermentation** and others not. Only the vintage Champagnes were fully vinified without malolactic fermentation to retain their freshness in time.

- The first fermentation takes place in stainless steel tanks. Clarification involves only filtering but no centrifuging. Blended wines are finally bottled to start their Second Fermentation "Prise de mousse", 6 to 8 months after the harvest.
- Conservation "sur lattes" (maturation on lees in the bottle) : **2 to 3 years for non-vintage** Cuvées (whereas the legal minimum is 15 months) and **5 years minimum for vintage** Champagnes (whereas the legal minimum is 3 years).
- Storage after disgorging : 3 to 6 months depending on the season's sales.

The dosage or "liqueur d'expédition" is only based on Chardonnay wines so that it doesn't mark aromatically the vintage Cuvées.

Traditional Range



Champagne Chapuy

Brut Tradition



Technical Facts

- **Blending :** 60% Pinot Meunier & Pinot Noir • 40 % Chardonnay
- **Harvest :** Harvest 2023, Blended with 30 % of Reserve Wines
- **Dosage :** 6 g/L of sugar, disgorged on 2026/01/15
- **Fermentation :** Stainless steel tanks, Malo Lactic Fermentation partially stopped
- **Production :** 28.000 bottles in March 2024

Tasting Notes

- **Sight :** A straw yellow colour, supported by a fine and persistent foam.
- **Nose :** A nose both fresh and fruity, where gourmand notes of yellow fruit are expressed (vine peach, Mirabelle-plum)
- **Palate :** A fresh and delicate attack on the palate, we find the gourmand notes previously perceived on the nose. The tasting of this wine ends with purity and minerality.

A fine and fruity cuvée for any occasion. This cuvée is ideal for weddings as well as receptions with friends and family. Flexible and gourmand, it goes well with many dishes such as petits fours, and desserts (apple pie).

Awards :

Our Champagne has been served in 2018 in business class of Japan Airlines



House Champagne
at the Raffles
SINGAPORE



Champagne Chapuy

Brut Rosé



Technical Facts

- **Blending :** 54 % Chardonnay • 46 % Pinot Noir (including 12% red wine)
- **Harvest :** Harvest 2022, Blended with 39 % of Reserve Wines
- **Dosage :** 5 g/L of sugar, disgorged on June 12th 2025
- **Fermentation :** Stainless steel tanks, Malo Lactic Fermentation partially stopped
- **Production :** 5000 bottles each year

Tasting Notes

- **Sight:** A salmon-coloured body champagne
- **Nose :** The nose is dominated by red berries aromas (cherries and strawberries), very gourmand.
- **Palate :** The first impression is fresh, and enhances the Pinot Noir's aromatic palette (red fruits such as strawberries and raspberries) and finishes with an attractive note.

How to Enjoy it

Recommended with Strawberry Tiramisu and pink biscuits, Salmon tartare with tomato coulis, Pan fried prawns, curry and coconut milk, or even Sour & Sweet specialties.



Champagne Chapuy

Demi-Sec Tradition



Technical Facts

- **Blending :** 30 % Chardonnay • 70% Pinot Noir
- **Harvest :** Harvest 2018, Blended with 50 % of Reserve Wines
- **Dosage :** 45g/l of sugar, disgorged on December 2024
- **Fermentation :** Stainless steel tanks, Malo Lactic Fermentation partially stopped
- **Production :** 1.000 bottles per year

Tasting Notes

- **Sight:** A straw yellow colour, supported by a fine and persistent foam.
- **Nose :** An expressive nose of ripe stone fruits sublimated by notes of exotic fruit (pineapple, mango)..
- **Palate :** A fleshy palate, mellow, expressive with delicate note of honey.

How to Enjoy it

This cuvée is best enjoyed with desserts, such as Macarons, dessert with almonds such as apricot pie and almond cream, or even Ananas and caramel cake.

If you like to treat yourself with nice surprises, you can enjoy this champagne with a Pan-fried foie gras with figs





Grand Cru Range



Champagne Chapuy

Grand Cru Blanc de Blancs – Brut Réserve



Technical Facts

- **Blending :** 100 % Chardonnay Grand Cru
- **Harvest :** 2023+ Reserve Wines
- **Dosage:** 6g/L of sugar, disgorged on 2025/10/25
- **Fermentation:** Stainless steel tank
- **Production :** 25.000 bottles in March 29th 2024

Tasting Notes :

- **Sight :** Pale gold colour with silvery glints. The bubbles are fine and vibrant.
- **Nose :** From the glass come out very gourmand pastry aromas (brioche, butter). There are also delicate aromas of ripe stone fruits, such as vine peach, and also grapefruit.
- **Palate :** The first impression is intense. The fruity notes found on the nose are sublimated in the palate. Creamy bubbles give champagne a delightful touch.

In other words, this Blanc de Blancs offers us a very fine balance between the freshness of Chardonnay and the gourmandise of the reserve wines. The finish is more mineral, we recognize the signature of the terroir Grand Cru from Oger.

A perfect aperitif wine, a white fish with a slightly lemony sauce or scallops with citrus fruits can just as easily find the right answer with the typical "Côte des Blancs" of this Chardonnay.

Awards :



Other Awards

Grand Cru Blanc de Blancs – Brut Réserve



Blanc de Blancs From Champagne Chapuy has been selected to be the
Official Champagne at the Wine Salon "Les Gouttes de Dieu".

December 2018



原作=亞樹直
作畫=沖本秀
神ノ水滴
Les Gouttes de Dieu



Champagne Chapuy

Grand Cru Blanc de Blancs – Extra Brut



Technical Facts

- **Blending :** 100 % Chardonnay *Grand Cru*
- **Harvest :** 2015 + 30% Reserve Wines
- **Dosage :** 3 g/L of sugar, disgorged on 2025/11/20
- **MLF :** Partially done (50%)
- **Production :** 5000 bottles/year

Tasting Notes:

- **Sight :** Pale gold colour, with green highlights.
- **Nose :** Delicious citrus notes emerging from the glass (lemon). This leads to a very delicate floral fragrance. After a few minutes, we perceive aromas of white bread, slightly toasted, and brioche.
- **Palate :** The attack is fresh and flavorful. As on the nose, we find a beautiful richness of aromas focused on pastry aromas (brioche), which are related to the maturing time in the cellars. The finish offers us a superb minerality and is an expression of the typical character of the Oger terroir.

A perfect wine to pair with sushis, tuna tartare or even caviar which will perfectly enhance the minerality character from the "Côte des Blancs".

Awards :



Champagne Chapuy

Grand Cru Blanc de Blancs – Vintage 2019



Technical Facts

- **Blending :** 100 % Chardonnay
- **Dosage :** 2 g/L, disgorged on 2025/09/04
- **Harvest :** 2019
- **Fermentation :** Stainless steel tanks
- **MLF :** 100% stopped
- **Production :** 4396 bottles and 171 magnums bottled on July 29.2020

Tasting

Sight

The colour is golden, with yellow reflections. The mousse is fine and persistent.

Nose

Complex notes of ginger and candied citrus zest that then open up to notes of honey and toast.

Palate

Generous and round attack. Aromatic complexity of Chardonnay Grand Cru in its fullness. Empyreumatic finish and long persistence.

Advice

An elegant and rich champagne that will perfectly accompany scallop ravioli with creamy truffle sauce.

Premium Cuvées



Platinum Jubilee

Prestige Cuvée



Technical Facts

- **Blending :** 50% Chardonnay, 25% Pinot Noir and 25% Meunier
- **Harvest :** Harvest 2009 with 20% Reserve Wines
- **Dosage :** 9g/L, disgorged June, 15th 2016
- **Fermentation :** Stainless steel tanks
- **Limited Edition :** 2000 bottles
- **Ageing on Lees :** 4 years

Tasting Notes :

- **Sight :** Yellow Gold, Persistent and Mousse
- **Nose :** Mature aromas of Quince, Pear and hints of brioche
- **Palate :** Vinous Champagne showing richness and complexity. Still crispy finish

A gastronomic Champagne which could ideally be poured with a snacked Foie Gras or a beef tartar topped over with a spoon of caviar



Premium
Cuvées



Cuvée Prestige Livrée Noire

Grand Cru • Vintage 2015

COMPOSITION

Blending: 44% Chardonnay Grand Cru and

56% Pinot Noir Grand Cru

Harvest : 2015

Dosage : 7g/L, disgorged on July 8th 2025

Fermentation: Stainless Vats – on 30% of the base wines, Malolactic

Fermentation has been blocked

Ageing on lees: 9 years (bottled in July 2016)

TASTING

Sight

Yellow gold and very limpid color. Delicate bubbles.

Nose

The nose opens with creamy notes of toasted almonds and nuts, dry raisins, coffee beans.

Palate

Soft attack, very delicate thanks to the Chardonnay. This wine reveals quickly richness and body which enhances the typical vinous structure of Grand Cru Pinot Noir. Subtle and persistent finish.

PAIRINGS SUGGESTION

To be enjoyed with connoisseurs as an aperitif, this well-structured Champagne will find its place around noble dishes such as poultry stuffed with foie gras and morels or even a goose glazed with honey and spices.



Unique Trilogy – In Search of Rarity

Three cuvées, three terroirs, one shared pursuit of authenticity...

The Unique collection embodies the core of our philosophy: to unveil the singularity of our terroirs through a trilogy of single parcel cuvées, crafted with precision and patience.

Born from sustainable viticulture and a deep respect for living ecosystems, these wines express the delicate balance between soil, vintage, and savoir-faire.

Unique Oger – Blanc de Blancs Grand Cru – 2017

This Grand Cru Chardonnay is sourced from three parcels located in the heart of the Oger terroir, on alluvial soils where horse plowing is used to encourage deep root development in the chalk.

The 2017 vintage, shaped by a climate of contrasts, reveals a pure, taut, and mineral-driven Chardonnay.

On the palate, saline and chalky notes unfold alongside aromas of white fruits, candied ginger, and *Poire Belle Hélène*.

Vinified without malolactic fermentation, this Brut Nature (2g/L dosage) showcases exceptional finesse and precision.

Unique Monthelon – Blanc de Noirs – 2018

This 100% Meunier cuvée comes from 60-year-old vines planted on the lower slopes of Monthelon historically used for red Coteaux Champenois.

Rooted in clay-loam soils interspersed with chalk, this parcel produces a fresh and fruit-forward wine.

The outstanding 2018 vintage, both sunny and expressive, reveals aromas of yellow fruits, mirabelle plum, and quince, supported by a silky texture and refined minerality.

Vinified without malolactic fermentation and with a dosage of 2g/L, this Brut Nature highlights the generous and authentic character of Meunier.

Unique Barbonne – Blanc de Blancs – 2018

From the parcel “Les Dormans” in Barbonne-Fayel, at the heart of the Sézannais, this Chardonnay—planted in 1967—thrives in deep, fertile soils.

The resulting wine is expensive and radiant, offering exotic aromas of mango, lychee, passion fruit, and grapefruit.

The palate is both fresh and generous, reflecting the harmony of this remarkable vintage.

Vinified without malolactic fermentation and with a dosage of 4g/L, this Brut Nature seduces with its vibrancy and refined elegance.



Unique Oger

Blanc de Blancs Grand Cru – Vintage 2017 – Plot selection

Unique Oger is the first plot selection of Oger's heart Terroir, according to the official sustainable farming rules.

Technical Facts

- **Blending :** 100% Chardonnay Grand Cru from Oger, Côte des Blancs
- **Harvest :** 2017
- **Dosage :** 2g/L of sugar (Brut Nature), Disgorged on 2025/01/15 (78 months on lees)
- **Fermentation :** Stainless steel tank
- **MLF :** 100% stopped
- **Production :** 1325 bottles on March 22st 2018



Back to the Harvest 2017:

The 2017 wine year was marked by contrasting weather conditions. Intense and prolonged frost hit the vineyards at the start of the season, followed by persistent drought. By contrast, the end of the campaign was exceptionally wet, with record rainfall in three months. This atypical climate contrasts sharply with that of 2016.

The Chardonnay Grand Cru grapes for this cuvée come from 3 parcels in the heart of the Oger terroir, in the alluvial zones. In our quest for purity and environmental preservation, the soil is ploughed with our horse, and the vines are protected sparingly:

- **Sight:** The colour is yellow gold, supported by very fine, lively bubbles.
- **Nose:** The nose is subtle, first revealing aromas of macerated white fruit. This is followed by lovely notes of sweet flowers (bergamot, orange blossom) mixed with warmer pastry aromas (cake).
- **Palate:** The wine has an incredible texture. Smooth and creamy on the palate, it then reveals a very fine minerality, with chalky, iodised notes typical of the Oger terroir. Yellow fruit, candied ginger and Belle Hélène pear take us on a journey to the heart of the Côte des Blancs terroir.



CHAMPAGNE CHAPUY

CHARDONNAY
LES DORMANS

E BARBONNE

Unique Barbonne "Les Dormans"

Blanc de Blancs – Vintage 2018 – Plot selection

Unique Barbonne is part of the trilogy of plot selection, cultivated according to the official rules of sustainable agriculture. Here is a selection from the plot "Les Dormans" in Barbonne-Fayel.

Technical sheet

- **Assembly :** 100% Chardonnay from Barbonne-Fayel, Sézannais
- **Harvest :** 2018
- **Dosage :** 4g/L (Brut Nature) Disgorged on 12/12/2024
- **Fermentation:** Stainless steel tanks – 100% blocked malolactic fermentation
- **Ageing on lees:** 66 months in the bottle
- **Bottling:** 1680 bottles produced on March 21st 2019

A look back at the 2018 vintage:

The 2018 vintage in Champagne took place at a frantic pace, marked by rapid growth of the vines thanks to well-hydrated soils and high temperatures. Despite a few localized stormy episodes at the beginning of the season, this vintage remains healthy without sanitary pressure and the sun dominated from mid-June, ensuring optimal ripening. The harvest, generous in both quality and quantity, took place in ideal weather, offering an exceptional vintage.

The Chardonnay of this cuvée draws its essence from the generous lands of Barbonne-Fayel, in the heart of the Sézannais. Grown from vines rooted on former farmland, it flourishes on deep clay-silt soils, enriched with fertile silts that give it fullness and beautiful maturity. This singular terroir shapes a Chardonnay of great richness, with subtle exotic aromas and a silky texture. Guided by sustainable viticulture, we cultivate these plots with respect and precision, revealing a luminous, balanced vintage with an elegant delicacy.

SIGHT : The color is light gold, supported by elegant and vivid bubbles

NOSE : The nose is charming, revealing first of all notes of citrus.
This is followed by very beautiful notes of very marked exotic fruits (passion fruit, guava).

PALATE : This champagne offers us an incredible texture. Following a very nice rather frank and fresh attack, the palate is ample, and then reveals a very nice minerality, on exotic notes, more precisely passion fruit or citrus fruits with grapefruit





Unique Monthelon

Blanc de Noirs – 2018 Vintage – Plot selection

Technical sheet

- **Blend :** 100% Meunier de Monthelon, Côteaux Sud d'Epernay
- **Harvest :** 2018
- **Dosage :** 2g/L (Brut Nature) Disgorged on 12/12/2024
- **Fermentation:** Stainless steel tanks – 100% blocked malolactic fermentation
- **Ageing on lees:** 5.5 years
- **Bottling:** 1780 bottles produced on March 21st 2019

Unique Monthelon is part of the trilogy of plot selection, cultivated according to the official rules of sustainable agriculture. The grapes used for this Cuvée comes from the old vines (60 years old) located in the lowest slopes of Monthelon and formerly dedicated to Red Coteaux Champenois wine-process by our grandfather.

A look back at the 2018 vintage:

The 2018 vintage in Champagne took place at a frantic pace, marked by rapid growth of the vines thanks to well-hydrated soils and high temperatures. Despite a few localized stormy episodes at the beginning of the season, this vintage remains healthy without sanitary pressure and the sun dominated from mid-June, ensuring optimal ripening. The harvest, generous in both quality and quantity, took place in ideal weather, offering an exceptional vintage.

The Meunier of this cuvée comes from a trio of some of the oldest plots in the heart of Monthelon, in a frosty zone requiring late pruning and anchored on clay-silt soils with chalk which give it depth and character. In the interest of purity and respect for the environment, we adopt a reasoned protection of the vines. This sunny 2018 vintage reveals a greedy, balanced Meunier of a beautiful authenticity

SIGHT : The color is yellow gold, supported by elegant and bright bubbles.

NOSE : The nose is subtle, revealing first of all scents of macerated white fruits. This is followed by very beautiful notes of yellow fruit (mirabelle plum, wild peach) mixed with floral aromas (hawthorn).

PALATE : The wine offers us an incredible texture. Following a very nice rather frank attack, the palate is unctuous, fresh, then revealing a very beautiful minerality, on mineral, fleshy notes, typical of the Monthelon terroir. Yellow fruits, mirabelle plum summing up the delicacy of this Meunier.



They talk about us...

We have been selected to participate to:

Master Class in SINGAPORE September 2022 with all the best DECANTER nominees



Chapuy, Unique Oger Chardonnay Brut Nature Grand Cru, Champagne, France 2014

Platinum, 97 points

(12.5%), 100% Chardonnay

Deep and powerful, yet airborne and alive. The restrained aroma develops and opens to offer white flowers, lemon blossom, balm, and a light touch of nuts. The palate shows delicious lemon, apple, and melon, with some bright exotic details. The mineral-dry, biscuity finish shows an accent of fresh almond.

They talk about us...

Mondo Heidelberg



Chapuy



The family has grown vines in Oger since 1789; one ancestor was mayor of Oger during the French Revolution. Serge Chapuy founded his own brand in 1952, and his son Arnold took over the estate in 1981. Since 2003 Arnold Chapuy has been supported by his eldest daughter Elodie, who oversees export. The younger daughter Aurore has been responsible for the vineyards and vinification since 2008, when Champagne Chapuy moved to a new winery outside Oger. More than one-third of the 9 hectares of vineyards are situated in Oger (25 parcels), where only Chardonnay is grown, as in Barbonne-Fayel (1.7 hectares), while the Monthelon vineyards consist of Chardonnay, Meunier and Pinot Noir. Elodie and Aurore Chapuy have taken the status of *négociant manipulant*, as they buy the grapes from their mother's vineyards in Monthelon. All cuvées consist of at least 50% Chardonnay, while all wines are aged in stainless steel. The cuvées always include a part which undergoes malolactic fermentation and a part where it is blocked; it is completely blocked for the vintage champagnes. All non-vintage champagnes are aged on the lees for two to three years and contain reserve wines from at least two vintages. Chardonnay is used for the dosage liqueur; the dosage has been further reduced in recent years. Champagne Chapuy is certified HVE, 50% of production is exported. The range consists of Tradition (50% Chardonnay, 25% Pinot Noir, 25% Meunier, Brut and Demi-Sec), Rosé (65% Chardonnay, 20% Pinot Noir, 15% Pinot Noir red wine), Extra-Brut Blanc de Blancs Grand Cru, Réserve Blanc de Blancs Grand Cru, Millésimé Blanc de Blancs Grand Cru (no malolactic fermentation), Livrée Noire Millésimé Grand Cru (50% Chardonnay from la Croix des Postes in Oger, 50% Pinot Noir from Ambonnay, produced since the eighties) and Cuvée Unique Oger Millésimé Grand Cru (from parcels worked by horse, first made in 2014). Chapuy champagnes are characterized by the Chardonnay from the Côte des Blancs. They are pure and precise yet powerful and grippy, with the Blanc de Blancs especially demonstrating subtle mineral notes, fine freshness and fruit, while the



Côte des Blancs | Oger
www.champagne-chapuy.com



vintage Blanc de Blancs is denser and more persistent. They can be served as aperitif champagnes but also go very well with seafood or fish, even the rosé, the Cuvée Livrée Noire, which has plenty of body and power. (NM)



★★	Esprit de Chapuy Terroir Brut	85/100 (2018)
★★★	Esprit de Chapuy Mineral Extra-Brut Blanc de Blancs GC	89/100 (2018)
★★★★	Extra-Brut Blanc de Blancs Grand Cru	89/100 (2020)
★★★★★	Brut Réserve Blanc de Blancs Grand Cru	90/100 (2020)
★★★★	Tradition Brut	88/100 (2020)
★★	Tradition Demi-Sec	87/100 (2019)
★★	Esprit de Chapuy Brut Rosé	85/100 (2018)
★★★★	Tradition Brut Rosé	89/100 (2020)
★★★★★	Blanc de Blancs Brut Millésimé Grand Cru 2013	90/100 (2020)
★★★★★	Blanc de Blancs Brut Millésimé Grand Cru 2012	88/100 (2019)
★★★★★	Blanc de Blancs Brut Millésimé Grand Cru 2009	90/100 (2019)
★★★★★	Blanc de Blancs Brut Millésimé Grand Cru 2008	90/100 (2013)
★★★★	Blanc de Blancs Brut Millésimé Grand Cru 2005	88/100 (2013)
★★★★	Blanc de Blancs Brut Millésimé Grand Cru 2004	88/100 (2013)
★★★★	Blanc de Blancs Brut Millésimé Grand Cru 2003	89/100 (2013)
★★★★★	Blanc de Blancs Brut Millésimé Grand Cru 2002	90/100 (2009)
★★★★★	Livrée Noire Brut Millésimé Grand Cru 2012	91/100 (2020)
★★★★★	Livrée Noire Brut Millésimé Grand Cru 2008	91/100 (2016)
★★★★★	Livrée Noire Brut Millésimé Grand Cru 2006	90/100 (2013)
★★★★★	Livrée Noire Brut Millésimé Grand Cru 2004	90/100 (2013)
★★★★	Livrée Noire Brut Millésimé Grand Cru 2003	89/100 (2012)
★★★★★	Livrée Noire Brut Millésimé Grand Cru 2002	90/100 (2012)
★★★★★	Cuvée Unique Oger Brut Millésimé Grand Cru 2014	90/100 (2019)