


Soon organic   
certified winery

Champagne




CHAMPAGNE  
**PIOT-SÉVILLANO**  
à Vincelles

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# INSTANT D'ÉTERNITÉ

*by Christine & Vincent*

## *Suspending time for a tasting*

« This new range of confidential and rare champagnes has been developed to take the time to awaken your senses to tasting and to generate a moment of unexpected pleasures.

It was created to sublimate the most beautiful moments in life, those that you take for yourself or that you share with your loved ones outside the rush of everyday life.

*Because luxury is the time you take for yourself. Like fragrances.*

*these cuvées will remind you forever of these sweet and intense moments of eternity. »*

## LE TEMPS POUR ELLE

*« The intensity of the patiently patinated meunier's fruits from the wines of several harvests. Take your time to discover its floral and vanilla aromas... »*

*« Le Temps pour Elle » pairs harmoniously with a confit beef cheek, a lamb tagine or braised sweetbreads with star anise.*



Solera :  
100% Meunier

Dosage :  
3.2 g per liter



Vines planted with :

50% Chardonnay

50% Pinot Noir

Lieu dit « Le Paradis »

Dosage :

4 g per liter



## LE PETIT EDEN

« The elegance of chardonnay,  
enhanced by pinot noir, brings acacia and  
lemony notes to delight in a paradise of fine  
and delicate dishes. »

« Le Petit Eden » will sublimate delicate dishes like scampis, tuna tataki, citrus fruit tartar or ceviche.



*Love doesn't want duration, it wants moment and eternity.*

Friedrich Nietzsche  
*Philosopher*

*< These champagnes are the product of a long and serious work of vine, of observation and of tastings.*

*Our philosophy is to make champagnes in respecting nature and in helping our terroir to express its best*

*and especially through its flavors, with passion, generosity and dynamism >*

Christine & Vincent  
*Independent Winegrowers*

*One single-plot :*

*100% Meunier*

*Lieu dit « Les Raies Tortues »*

*Dosage :*

*5.5 g per liter*



## L'INSTANT MEUNIER

*« The intensity of red fruits  
topped with roasted spices  
for powerful moments of gastronomy. »*

*It pairs perfectly with red meat like grilled rib of beef, beef tartar or duck.*

## L'ÉCOLE BUISSONNIÈRE

*« Break free from the standards of  
Champagne to crunch in yellow and white  
fruits with a touch of spices. »*

*To taste with a basquaise chicken, a turbot with Champagne sauce or a  
poached peach with saffron and Thai mascarpone melon.*



*Old vines  
(more than 30 years old) :*

*50% Meunier*

*25% Chardonnay*

*25% Pinot Noir*

*Dosage :*

*4 g per liter*