

CHAMPAGNE



CUVEE TRADITION BRUT, Blanc de Noirs

FRESH HARMONIOUS ELEGANT

Vinification :

- Blend 100% Pinot Noir
- In Stainless steel vats
- Alcohol fermentation
- Malolactic fermentation
- Average 3 years ageing on the lees
- Alcohol 12 %
- Dosage : 11 gr/L

Tasting Notes :

- **Colour** : Light Gold, fine bubbles
- **Nose** : Elegant, Frank, aroma of flower, notes of hawthorn
- **Palate** : Intense, smoothness, notes of fresh fruit, subtle notes of peach, skilly tanins, strutured body, slightly mineral, long persistence

Serving Suggestions :

- **Serve** : 5°C and 7°C
- **Matching food with Champagne** : Ideal as an aperitif, fish, white meat, poultry, chocolate dessert

