

CHAMPAGNE



CUVÉE FER D'OR BRUT

INTENSITY STRONG FRESH



Vinification :

- Blend : 100% Pinot Noir
- In stainless steel vats
- Alcoholic fermentation
- Malolactic fermentation
- Old Liqueur wine
- Alcohol 12%

Tasting Notes :

- **Colour** : Gold reflect, vivid
- **Nose** : arôme de arôme, élégant, franc
- **Palate** : intense, generous note of fresh fruit, slightly mineral, strong, long persistence

Serving suggestions :

- Serve : Between 5°C and 7°C
- Matching food with Champagne : Ideal as an aperitif, Carpaccio of Saint Jacques, white meat, poultry.

750ml



Standard

