

VINTAGE 2010 BRUT



A CRISPY & SMOOTH CHAMPAGNE

A subtle piercing taste which gives way to a beautiful round taste for this gourmet vintage wine with toasty and dried fruit flavors. A chic brown and gold packaging revealing the power of this genuine cuvée full of flavors and aromas.

This vintage is modelled on our Maison de Champagne.

TASTING

Look : The golden yellow color and the limpidity highlight the finesse of the bubbles.

Nose : Very pleasant. Gourmet notes of Viennese pastries and yellow fruits like quince.

Mouth : Ample, elegant wine with Viennese pastries notes. Toasted and gourmand aromas. Well balanced wine with good length.

CULINARY ALLIANCES

A Champagne as an aperitif for the Great Events.

Serve with foie gras or duck breast with cherries or simple gravy.

TECHNICAL CHARACTERISTICS & PACKAGING

- ★ Blending : 60% Pinot Noir, 40% Chardonnay
- ★ 100% from harvest 2010
- ★ Bottled in March 2011
- ★ Sugar : 8 g / litre
- ★ Degree of alcohol : 12 % Vol.
- ★ Available in Bottle (75 cl).

MEDALS & SELECTIONS

Work in progress...