

# VINTAGE 2013 BRUT

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## A CRISPY & SMOOTH CHAMPAGNE

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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.

The 2013 vintage is modelled on our Maison de Champagne.

## TASTING

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

**Nose :** Very pleasant. Gourmet notes of pears and white peaches. Aromas of white flowers with an acacia honey nuance.

**Mouth :** Stretched with freshness and acidity. A touch of white fruits, citrus and a tasting note of caramel. An Elegant and balanced wine with a mineral and long length.

## CULINARY ALLIANCES

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A Champagne as an aperitif for the Great Events.

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

## TECHNICAL CHARACTERISTICS & PACKAGING

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- ★ Blending : 60% Pinot Noir, 40% Chardonnay
- ★ 100% from harvest 2013
- ★ Bottled in March 2014
- ★ Sugar : 8 g / litre
- ★ Degree of alcohol : 12 % Vol.
- ★ Available in Bottle (75 cl).

## MEDALS & SELECTIONS

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