

SPECIAL VINTAGE 2015 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.

The 2015 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 plums and yellow peaches. Aromas of flowers with an acacia honey nuance.

Mouth : Stretched with freshness and acidity. A touch of yellow and red fruits, citrus and a tasting note of caramel. An Elegant and balanced wine with a mineral and long 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 : 50% Pinot Noir, 50% Chardonnay
- ★ 100% from harvest 2015 – 100% cuvée
- ★ Bottled in March 2016
- ★ Sugar : 8 g / litre
- ★ Degree of alcohol : 12 % Vol.
- ★ Available in Bottle (75 cl) and Magnum (150cl).

MEDALS & SELECTIONS

