



# CHAMPAGNE BRUT

Full-bodied and fruity, the cuvée Brut can be enjoyed with family or friends.

## TASTING NOTES

Pleasant on the nose with notes of green apples, toast and lime, giving way to notes of cherries and strawberries. A luscious sensation of white fruit develops on the palate, with a spicy finish and a fresh aromatic aftertaste.

**\$30.00 / Bottle**

**\$360 / Case**

**Post**

**\$27.50 / Bottle**

**\$330 / Case**

## WINEMAKING

- 40% Pinot Noir
- 35% Pinot Meunier
- 25 % Chardonnay
- 35% of Reserve Wines

Alcohol : 12%

Ageing : 2 years maturation on lees

Recommendations :

- Ageing capacity : 1 to 3 years
- Serving temperature : 10/12°C

## FOOD PAIRINGS

Sauteed cockles with coriander



Carpaccio of Saint-Jacques scallops with julienned fennel



Velouté of « mangetout » beans with scallops



## ACCOLADES



**BERLINER GOLD**



**90** Wine Spectator

