

**BRUT NATURE
PREMIER CRU**



The truth of a terroir, the expression of a winegrower

Blend

White wine from red grapes : 100 % Pinot Noir

Terroir

Premier Cru

Vineyards

Avenay Val d'Or and Mutigny

Natural Sweetness

2,1 g/l sugar

Vinification

Traditional pressing

Alcoholic and malolactic fermentations with naturally present yeasts

Aging on lees 10 months

Natural clarification

Aging on laths for 7 years

Without dosage

This champagne is sold 6 months after disgorging

Tasting

Amber robe. The nose offers very ripe yellows fruits aromas as mirabelle and greengage accompanied by notes of undergrowth.

Ample and fresh, the palate reveals honey aromas and dried fruits as prune, date and hazelnut. Beautiful length with acidulous aromas in final.

Food / wine paring

This cuvée belongs to the gastronomy's champagnes family.

It will excel with foie gras toasts and fig chutney. It will also pair perfectly with a poultry with caramelized walnuts or a veal chop and its mushrooms.

Ideal serving

Between 8°C and 12°C

Available in

Bottle (0,75 l)

Packaging

6 Bottles per case