

## **Brut Nature PREMIER CRU**



## **The truth of a terroir, The expression of a winegrower**

### **Blend**

100 % Pinot Noir

### **Terroir**

Premier Cru

### **Vineyards**

Avenay Val d'Or and Mutigny

### **Natural Sweetness**

1,1 g/l sugar

### **Vinification**

Traditional pressing

Alcoholic and malolactic fermentations with naturally present yeasts

Aging on lees for 8 to 10 months

Natural clarification

Aging on laths for 7 years

This champagne is marketed 6 months after disgorging so that its organoleptic characteristics can be optimal. It can therefore be consumed right away

### **Tasting**

Amber robe. The nose reveals rich and complex aromas : honey, very ripe yellow fruits as cherry plum and greengage, dry fruits as prune, date and hazelnut.

The palate is lively and fresh. Beautiful length with acidulous aromas in final.

### **Food / wine pairing**

This champagne can be served for aperitif. It can also accompany a poultry with walnuts or a pork with honey. It will be perfect with a dish cooked with cream.

### **Ideal serving**

Between 8°C and 12°C

### **Available in**

Bottle (0,75 l)

### **Packaging**

6 bottles per case