

# BRUT



« *Fresh & Fruity* »

## BLEND :

80% Pinot Meunier

20% Chardonnay

## VINIFICATION:

Dosage **8 g/l**

Disgorged **3 months** minimum before delivery

Bottle age: **24 months** minimum

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## TASTING NOTES :

Appearance : Golden straw, sparkling clear and transparent. Abundance of fine but persistent bubbles.

Nose : Lively and expressive. Scents of citrus freshness and nuances of freshly baked bread.

Palate : Simple and elegant. Lively aromas of ripe green apples and notes of toasty brioche.

## FOOD PAIRING :

Daily aperitif.

Tomato salad.

Risotto with parmesan.

sweet and sour pork.

vanilla ice cream.

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## REWARDS:

Wine Spectator : **91/100**

ABA awards 2015 : **Best in Class**

Berline Wine Trophy : **gold medal**