

Cuvée Brut Nature

PURE, MINERAL

GRAPE VARIETIES

90% Pinot Noir, 10% Meunier
Hand-Picked Grapes
Harvest 2015 blended with 30% reserve wines of which
14% are matured in wooden casks

TASTING

Intense yellow in color, this champagne reveals an expressive and complex nose on notes of ripe fruit, fruit paste and pastries.

The palate is rich, long and harmonious, with flavors of red fruits, dried fruits and vanilla.

VINIFICATION

Coquard Automatic Tilted Plate Press
Fermentation in thermoregulated stainless steel tanks
Liqueur of expedition : wines raised in solera under wood

DOSAGE

no added sugar

FOOD AND CHAMPAGNE PAIRING

This cuvée will be the perfect match of your seafood platters at the end of the year. It will also be honored during an aperitif or around a fresh fish.

