



Champagne Brut Tradition

Producer: Gremllet
Grape: 100% Pinot Noir
Alcohol: 12%

COLOUR

Very pretty pale golden colour with hints of ochre, bright, luminous and limpid.
Thin collar of creamy mousse with fine bubbles.

NOSE

The nose is very pleasant, a profusion of fruit and sun. The Pinot Noir reveals its full pallet of aromas.

PALATE

The taste is rich, full-bodied and voluptuous, not only quenching one's thirst but leaving us with mixed feelings of satisfaction and the irresistible desire for more.

FOOD PAIRING

Accompanies equally well a roast sea bass, a filet of venison or a warm fruit tart with caramelized fruit.

SERVING TEMPERATURE

6°C

(indeholder sulfitter)

