



Champagne Cuvée Sainte Germaine 2007 Brut

Producer: Barfontarc

Grape: 60% Pinot Noir 40% Chardonnay

Vintage: 2007

Bottled: March 2008

Alcohol: 12%

Colour

The golden yellow color and the limpidity highlight the finesse of the bubbles.

Nose

Begins with a powerful and complex bouquet of buttered brioche, dried apricots and vanilla. Later notes of poached pear and dried fruits like hazelnut.

Palate

A frank attack, it is revealed on a nice roundness with a molten structure. We find aromas of brioche and dried fruit, and a pleasant finish.

Food pairing

Serve with foie gras or duck breast with cherries or simple gravy.

Serving temperature

9-10 °C

(indeholder sulfitter)

