



## Champagne La Vigne Au Roy Vintage 2007 Brut

**Producer:** Barfontarc

**Grape:** 50% Pinot Noir 50% Chardonnay

**Vintage:** 2007

**Bottled:** June 2008

**Sugar:** 8-10 g/l

**Alcohol:** 12%

### Colour

The nuanced golden yellow color with green supports fine bubbles that turns into a fine persistent rope.

### Nose

Very clear and very intense, it offers notes of acacia flowers, honey, nuts, praline and candied fruit: this set is very pleasant.

### Palate

It is animated by a strong vivacious, well highlighted by notes both floral and fruity.

### Food pairing

This great Champagne will accompany all festive and emotion moments. It is ideal for an aperitif for special occasions.

### Serving temperature

9-10°C

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