



- Bronze Medal Decanter World Wine Awards 2015
- Silver Medal Concours des Vins Elle A Table 2015

Champagne Cuvée Génèreuse Brut Nature

Producer: Pinot-Chevauchet

Grape: 90% Meunier 10% Chardonnay harvest of 2006-2007-2008

Ageing: 5 years minimum on lees before disgorgement

Dosage: 2 g/l

Alcohol: 12%

Colour

Brilliant gold-yellow robe. Softly sparkling made by fine bubbles with a long lasting crown.

Nose

Fresh and attractive on the nose, with scents of white fruits, white blossom notes and mineral nuances.

Palate

A very nice balance on the attack between a sense of intensity and sweetness. It gives way to white fruits and white blossoms notes. The finish is provided by aromatic-honey notes and minerality.

An uncommon Cuvée with no-added sugar is surprising for the aperitif and the meal. This Champagne reveals frankly the pleasure of the natural fruits.

Food pairing

This wine will be a perfect host for the aperitif. It will be absolutely ideal with oysters, seafood and crustaceans.

Serving temperature

7-8 °C

(indeholder sulfitter)

