



CHAMPAGNE
BRETON FILS

MAISON FAMILIALE



LES CLASSIQUES
DOSAGE ZÉRO
BRUT DE BRUT

ELABORATION

Reasoned culture principle.
Traditional manual harvest.
Malolactic fermentation.
Grapes variety: 50 % Pinot Noir, 50 % Chardonnay.
Ageing: 3 years in cellar.
Dosing: 0 g/l.

TASTING

Eye: Golden colour, very fine bubbles.
Nose: Complex yellow fruits aroma,
dried apricot, mature wheat.
Mouth: Lively, Sharp and sparkly in the mouth,
with a very fresh lasting taste of citrus and minerals.

SERVING

Serving temperature: Between 6 °C and 8 °C.
Keeping: Maximum 4 years.
Food and wine matches: Perfect with sea food as lobsters,
crabs or sushi.

Available in 75 cl

CHAMPAGNE BRETON FILS

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