



CHAMPAGNE BRETON FILS

MAISON FAMILIALE



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AWARDS

Guide Hachette des vins 2020: ★ ★
Concours Gén. Agricole Paris 2020
Vignerons Indépendants Gold
Vinalies Internationales Silver 2014
La Revue du Vin de France 2014:
Best Wines under 20 euros
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LES CLASSIQUES TRADITION BRUT

ELABORATION

Reasoned culture principle.
Traditional manual harvest.
Malolactic fermentation.
Grapes variety: 1/3 Pinot Noir, 1/3 Pinot Meunier,
1/3 Chardonnay.
Ageing: 3 years in cellar.
Dosing: 9 g/l.

TASTING

Eye: Golden colour.
Nose: Complex and intense, light flowers flavour
with chery plum and compote fruit notes.
Mouth: Structured body, good intensity,
long-lasting taste in mouth.

SERVING

Serving temperature: Between 6 °C and 8 °C.
Keeping: Maximum 4 years.
Food and wine matches: Perfect for aperitif,
chocolate or fruit-based desserts.

Available in 37.5 cl, 75 cl, 150 cl, 300 cl

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