



# CHAMPAGNE BRETON FILS

MAISON FAMILIALE



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**AWARDS**

IWC Commended 2014  
IWSC Silver 2013  
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LES PRESTIGES  
**PRESTIGE**  
BRUT

ELABORATION

Reasoned culture principle.  
Traditional manual harvest.  
Malolactic fermentation.  
**Grapes variety:** 50% Pinot Noir, 50% Chardonnay.  
**Ageing:** 6 years in cellar.  
**Dosing:** 9 g/l.

TASTING

**Eye:** Gold colour, pale, straw yellow stripes.  
**Nose:** Generous and plain nose.  
Subtle flowers flavours, natural apple and orange aroma.  
**Mouth:** Straight, intense, supple, structured body, deep intensity, long persistence.

SERVING

**Serving temperature:** Between 6 °C and 8 °C.  
**Keeping:** Maximum 4 years.  
**Food and wine matches:** Perfect for aperitif, foie gras, duck breast.

Available in 75 cl

**CHAMPAGNE BRETON FILS**

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