



# CHAMPAGNE BRETON FILS

MAISON FAMILIALE



LES VINTAGES

## BLANC DE NOIRS BRUT

### ELABORATION

Reasoned culture principle.  
Traditional manual harvest.  
Malolactic fermentation.  
**Grapes variety:** 100 % Pinot noir.  
**Ageing:** 5 years in cellar.  
**Dosing:** 5 g/l.

### TASTING

**Eye:** Pale gold with fine, persistent bubbles.  
**Nose:** Subtle minerality and a fruity freshness of cherries and raspberries.  
**Mouth:** A remarkable balance between the richness of the fruit aromas and the freshness of the acidity, creating harmony on the palate.

### SERVING

**Serving temperature:** Between 6 °C and 8 °C.  
**Keeping:** Although delicious to drink now, it has considerable ageing potential. More complexity over time.  
**Food and wine matches:** Perfect with delicate dishes such as grilled salmon, roast duck or simply as an aperitif.

Available in 75 cl

### CHAMPAGNE BRETON FILS

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