



CHAMPAGNE BRETON FILS

MAISON FAMILIALE



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AWARDS

Challenge International du Vin 2017: Gold Medal
Concours Gén. Agricole Paris 2017: Silver Medal
Guide Hachette des vins 2018: ★★
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LES PRESTIGES
ROSÉ
BRUT

ELABORATION

Reasoned culture principle.
Traditional manual harvest.
Malolactic fermentation.
Grapes variety: 20% Pinot Noir,
40% Pinot Meunier, 40% Chardonnay.
Ageing: 3 years in cellar.
Dosing: 9 g/l.

TASTING

Eye: Salmony tints, really fine bubbles.
Nose: Elegant, strawberry aroma,
subtile raspberries aroma.
Mouth: Straightforward attack,
round in mouth subtle tannins,
structured body, long persistence.

SERVING

Serving temperature: Between 6 °C and 8 °C.
Keeping: Maximum 4 years.
Food and wine matches: Bayonne ham,
grilled rib steak, red fruits dessert.

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

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