



CHAMPAGNE BRETON FILS

MAISON FAMILIALE



LES VINTAGES

MILLÉSIME 2008 BRUT

ELABORATION

Reasoned culture principle.
Traditional manual harvest.
Malolactic fermentation.
Grapes variety: 100% Chardonnay.
Ageing: 14 years in cellar.
Dosing: 5 g/l.

TASTING

Eye: A deep golden yellow hue.
Nose: Delicate floral nuances. Aromas of jasmine, gingerbread, licorice and fresh butter.
Mouth: Creamy texture. Flavors of bitter almond enhanced by notes of citrus fruit, pastry and vanilla.

SERVING

Serving temperature: Between 6 °C and 8 °C.
Keeping: Thanks to its solid structure, it can continue to evolve for many years to come.
Food and wine matches: With seafood, fish in sauce, truffle risottos or refined poultry. It can also be enjoyed on its own as an aperitif to celebrate special occasions.

Available in 75 cl

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