



CHAMPAGNE  
**BRETON FILS**

MAISON FAMILIALE



LES VINTAGES

**MILLÉSIME 2015**

BRUT

ELABORATION

Reasoned culture principle.  
Traditional manual harvest.  
Malolactic fermentation.  
**Grapes variety:** 100% Chardonnay.  
**Ageing:** 8 years in cellar.  
**Dosing:** 5 g/l.

TASTING

**Eye:** Golden yellow colour. Fine, persistent bubbles.  
**Nose:** Initially, fresh and delicate aromas of white flowers, such as acacia and jasmine, evoking spring, are perceived. This is followed by notes of ripe fruits: green apple, pear, peach, which bring sweetness and freshness to the aromatic bouquet. A minerality finish.  
**Mouth:** The attack is lively and elegant, with well-balanced acidity. The texture is creamy and silky, giving a sensation of finesse on the palate. Flavours of apricot and nectarine mingle with hints of preserved lemon, adding complexity and depth. The finish is long, with a hint of toasted hazelnut and brioche.

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:** To be enjoyed with fine cuisine or simply as a treat. Its freshness and elegance make it an ideal choice for refined dishes.

*Available in 75 cl*

**CHAMPAGNE BRETON FILS**

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