



# CHAMPAGNE BRETON FILS

MAISON FAMILIALE



## LES CLASSIQUES DOSAGE ZÉRO BRUT DE BRUT

### ELABORATION

Reasoned culture principle.  
Traditional manual harvest.  
Malolactic fermentation.  
**Grapes variety:** 50 % Pinot Noir, 50 % Chardonnay.  
**Ageing:** 3 years in cellar.  
**Dosing:** 0 g/l.

### TASTING

**Eye:** Golden colour, very fine bubbles.  
**Nose:** Complex yellow fruits aroma,  
dried apricot, mature wheat.  
**Mouth:** Lively, Sharp and sparkly in the mouth,  
with a very fresh lasting taste of citrus and minerals.

### SERVING

**Serving temperature:** Between 6 °C and 8 °C.  
**Keeping:** Maximum 4 years.  
**Food and wine matches:** Perfect with sea food as lobsters,  
crabs or sushi.

*Available in 75 cl*

### CHAMPAGNE BRETON FILS

12, rue Courte Pilate - 51270 CONGY - FRANCE  
Tél : +33 (0)3 26 59 31 03 - Fax : +33 (0)3 26 59 30 60  
export@champagne-breton-fils.fr - www.champagne-breton-fils.com