



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

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