



CHAMPAGNE BRETON FILS

MAISON FAMILIALE



LES VINTAGES PREMIER CRU BRUT

ELABORATION

Reasoned culture principle.
Traditional manual harvest.
Malolactic fermentation.

Grapes variety: 100% Pinot Noir.

Ageing: 7 years in cellar.

Dosing: 5 g/l.

TASTING

Eye: Intense straw yellow with golden highlights, fine and persistent bubbles.

Nose: Sweet brioche, baked apple.

Sweet and complex aromas.

Palate: Full and round on the palate, with a velvety texture that caresses the palate. Flavours of plum, ripe peach and moderate acidity.

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: Pair with fish, poultry or pork dishes, especially with a creamy sauce. As an appetizer, it's also divine.

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