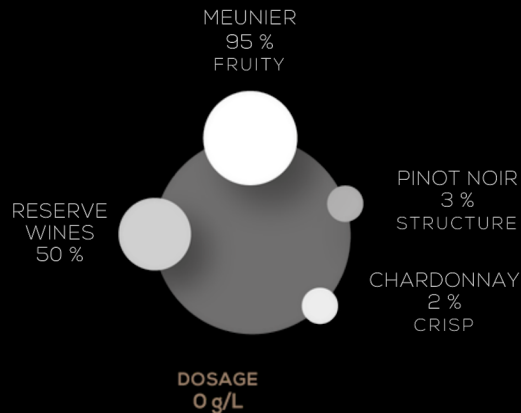


BRUT NATURE

95 % MEUNIER - 3 % PINOT NOIR - 2 % CHARDONNAY

AROMATICALLY PURE CHAMPAGNE

A zero dosage cuvée that reveals a real return to the very nature of wine.



SOIL

- Vineyard: Festigny
- Green clay and limestone

VINIFICATION

- 50% harvest 2017 - 50% perpetual reserve 2000-2016
- Vinified in stainless steel vats
- Malolactic fermentation
- Residual sugar: 0.2 g/l

BOTTLING

April 9th, 2018

AGEING

52 months minimum

IDEAL SERVING TEMPERATURE

9°C

CELLARING POTENTIAL

4 years



The Champagne Brut Nature, which is predominately Meunier, is a cuvée without dosage. Strated in 2000 and refreshed every year with the new harvest, our perpetual reserve makes up an important portion of the blend. The absence of dosage brings a natural element to the wine, a linear quality, a tightness, while also bringing forth a generous complexity thanks to its robustly aromatic qualities.

PRODUCTION

Available in bottles (75cl)

Case of 6 bottles

FOOD-CHAMPAGNE PAIRINGS

Brut Nature is best in the beginning of the meal with more mature cheeses such as an older Comte. It can also handle saltier foods, or a truffle toast with salt butter. Other food pairings include raw fish dishes, such as pickled octopus, a tuna tartare, or any other sushi.

TASTING NOTES

Eyes

Yellow, with reflects of Gold

Nose

White fruits, white flowers, finesse

Palate

Tension, elegence, purity