



## BRUT NATURE

95% MEUNIER - 5% PINOT NOIR ET CHARDONNAY

The Champagne Brut Nature, which is predominately Meunier, is a cuvée without dosage. Our reserve wines make up an important portion of the blend. It is then aged for two years in stainless steel tanks, and then rests four years in the bottle aging. 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.

### VINIFICATION

Vinified in small, stainless steel vats  
Malolactic fermentation

### FOOD-CHAMPAGNE PAIRINGS

The 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 and salt butter toast. Other food pairings include raw fish dishes, such as pickled octopus, a tuna tartare, or any other sushi.

### TASTING NOTES

#### Eye

Yellow, with reflects of Gold

#### Nose

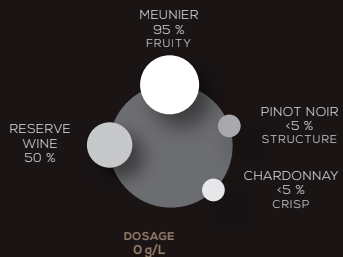
Stone fruits, apricot, peaches, hints of brioche and biscuits

#### Palate

Elegant, pure

## THE AROMATICALLY PURITY

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



**BOTTLED**  
21<sup>st</sup> March 2016

**AGEING**  
4 years

**PRODUCTION**  
3,000 Bottles, 75 cl

**IDEAL SERVING TEMPERATURE**  
9°C

**CELLARING POTENTIAL**  
4 years

**PACKAGING**  
Case of 6 bottles

