

# BIO-ORGANIC BRUT 75 cl

## BLEND\*

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**50%**

Chardonnay

**30%**

Meunier

**20%**

Pinot Noir

From the first presses of certified organic grapes from the Vallée de la Marne "Chavot, Hautvillers, Port en Binson, Vincelles", the Montagne de Reims "Bisseuil, Ville-dommange" and the Côte des Blancs "Grauves". 12% reserve wine.

## VINIFICATION

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Vinification in temperature-controlled stainless steel tanks.

Slow alcoholic fermentation at low temperature.

Complete malolactic fermentation.

Moderate dosage of 6g/L to preserve freshness, fruitiness and the flavours balance.

## AGEING

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Aged in our cellars at a constant temperature of 12°C for 24 to 36 months.

## TASTING NOTES

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A rich, intense and complex bouquet. Delicate pastry notes, apple and a floral touch. The blend of the three grape varieties reveals flavours of white fruit, stone fruit and subtle pastry notes.

## PERFECT PAIRINGS

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This Champagne is perfect to pair with dishes like poultry fillet stuffed with foie gras, roast quail or lobster ravioli with fine herbs.



\*The composition of the blend may evolve depending on the vintage.