



Our selection : **Champagne Brut TRADITION**



This vintage is the fruit of the three Champagne grapes blend with a dominating Pinot Meunier, characteristic of the Marne Valley region. The Brut Tradition ages three years on slats in cellar in contact with the deposit. The Champagne we are presently offering has been drawn from the harvest 2005 and 2006 and composed of 10% wines of reserve.

The tasting

To the eye: a pale yellow colour, fine bubbles, a light creamy froth.
To the nose: fresh fruit and soft almond flavours.
To the mouth: a clear fruity mouth, full of youth.

For the oenologist: a really pleasant Champagne of fruity thirst, easy to taste.

References

Guide Dussert-Gerber des vins de France: *"A passionate wine grower who took over in 1988 his grand-father's business, running it together with his wife, working his vineyards according to the durable culture method. He grows this beautiful Brut Tradition, dominated by the rich and complex Pinot Meunier, filling the whole mouth."*

Guide Gilbert et Gaillard des meilleurs Champagnes: *"A bright colour, a clear nose, close to white berry fruit. A rather vinous style supple and balanced. A really nice presence of fruit."*

For the wine grower: a delightful, flattering Champagne easy to taste, excellent as an aperitif.

