



CHAMPAGNE BRETON FILS

MAISON FAMILIALE



AWARDS

Guide Hachette des vins 2018: ★★

Guide Hachette 2016: ★★

Mondial de Bruxelles 2015: Silver medal

Guide Hachette 2014

LES CLASSIQUES

BLANC DE BLANCS BRUT

ELABORATION

Reasoned culture principle.

Traditional manual harvest.

Malolactic fermentation.

Grapes variety: 100% Chardonnay.

Ageing: 3 years in cellar.

Dosing: 9 g/l.

TASTING

Eye: Yellow gold, intense, with a glint of straw yellow.

Nose: Expressive, really fresh on acacia and minerality, with a touch of peach.

Mouth: Tonic on the first sip, round and lively in the mouth.

SERVING

Serving temperature: Between 6 °C and 8 °C.

Keeping: Maximum 4 years.

Food and wine matches: To be opened from the aperitif and for all dinner.

Truffle risotto.

Available in 37.5 cl, 75 cl, 150 cl

CHAMPAGNE BRETON FILS

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