



# CHAMPAGNE BRETON FILS

MAISON FAMILIALE



## LES CLASSIQUES TRADITION

DEMI-SEC

### ELABORATION

Reasoned culture principle.  
Traditional manual harvest.  
Malolactic fermentation.

**Grapes variety:** 1/3 Pinot Noir, 1/3 Pinot Meunier,  
1/3 Chardonnay.

**Ageing:** 3 years in cellar.

**Dosing:** 35 g/l.

### TASTING

**Eye:** Light golden in colour.

**Nose:** Floral and sweetish  
with notes of candied lemon.

**Mouth:** Very flowing style, very sweet.

### SERVING

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

**Keeping:** Maximum 4 years.

**Food and wine matches:** Foie gras,  
oriental food or desserts.

*Available in 37.5 cl, 75 cl, 150 cl*

#### CHAMPAGNE BRETON FILS

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