



CHAMPAGNE BRETON FILS

MAISON FAMILIALE



LES VINTAGES

BLANC DE NOIRS BRUT

ELABORATION

Reasoned culture principle.
Traditional manual harvest.
Malolactic fermentation.
Grapes variety: 100 % Pinot noir.
Ageing: 5 years in cellar.
Dosing: 5 g/l.

TASTING

Eye: Pale gold with fine, persistent bubbles.
Nose: Subtle minerality and a fruity freshness of cherries and raspberries.
Mouth: A remarkable balance between the richness of the fruit aromas and the freshness of the acidity, creating harmony on the palate.

SERVING

Serving temperature: Between 6 °C and 8 °C.
Keeping: Although delicious to drink now, it has considerable ageing potential. More complexity over time.
Food and wine matches: Perfect with delicate dishes such as grilled salmon, roast duck or simply as an aperitif.

Available in 75 cl

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