



CHAMPAGNE BRETON FILS

MAISON FAMILIALE



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AWARDS

International Wine Challenge 2017: Gold Medal
Bettane+Desseauve 2017: Silver Medal
Les Chardonnay du Monde 2012: Gold Medal
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LES PRESTIGES
GRANDE RÉSERVE
BRUT

ELABORATION

Reasoned culture principle.
Traditional manual harvest.
Malolactic fermentation.
Grapes variety: 100% Chardonnay.
Ageing: 5 years in cellar.
Dosing: 9 g/l.

TASTING

Eye: yellow gold, intense, slight and delicate effervescence.
Nose: Rich, powerful and well rounded with notes of white flower and butter.
Mouth: Creamy and smooth, citrus scents, endless mouthfeel.

SERVING

Serving temperature: Between 6 °C and 8 °C.
Keeping: Maximum 4 years.
Food and wine matches: Perfect for aperitif, seafood flaky.

Available in 37.5 cl, 75 cl, 300 cl

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