



CHAMPAGNE BRETON FILS

MAISON FAMILIALE



LES VINTAGES

MILLÉSIME 2009 BRUT

ELABORATION

Reasoned culture principle.
Traditional manual harvest.
Malolactic fermentation.
Grapes variety: 100% Chardonnay.
Ageing: 13 years in cellar.
Dosing: 5 g/l.

TASTING

Eye: An elegant golden colour with very fine bubbles.
Nose: The minerality is marked. Notes of white peaches followed by aromas of grilled hazelnuts.
Mouth: Smooth, subtle and gourmet.
It then evolves into flavours of fresh brioche.

SERVING

Serving temperature: Between 6 °C and 8 °C.
Keeping: Thanks to its solid structure, it can continue to evolve for many years to come.
Food and wine matches: To be enjoyed with fine cuisine or simply as a treat.

Available in 75 cl

CHAMPAGNE BRETON FILS

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