

AGAPANE Brut NV



TECHNICAL SHEET

Pressing	90% of cuvée, 10% of cut
Fermentation	Stainless steel tank
Assembly grapes	56% Pinot Meunier, 43% Pinot Noir
Assembly years	57% of 2016, 43% of 2017
Bottling	February 2018
Ageing	30-42 months in bottle
Production	31 000 bottles
Dosage	9g/L
Alcohol	12 % Vol.

CHAMPAGNE
FANIEL & FILS

AGAPANE Brut NV



TASTING

Eye : Pale yellow, generous strip of foam

Nose: The first nose expresses a beautiful maturity with aromas of dried fruit. Then hints of candied fruit and honey are revealed.

Taste : A soft and silky attack gives a way to candied fruits accompanied by a note of mirabelle.

Wine & food pairing : appetizer, winegrower salad, cold buffet, rabbit terrine, chaource, brie de Meaux.

The dish: roasted scallops, white butter and butternut puree.

REWARD



Wine enthusiast : 89/100



Gilbert et Gaillard – Gold medal

Glass of Bubbly – Silver medal