

AGAPANE Brut NV



TECHNICAL SHEET

| | |
|------------------------|-----------------------------------|
| Pressing | 80% of cuvée, 20% of cut |
| Fermentation | Stainless steel tank |
| Assembly grapes | 74% Pinot Meunier, 26% Pinot Noir |
| Assembly years | 50% of 2015, 40% of 2014 |
| Bottling | January 2016 |
| Ageing | 18 to 30 months in bottle |
| Production | 29 000 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 : Aperitif, light dishes, grilled meats

REWARD



Wine enthusiast 2018 : 89/100