

BRUT NATURE NV



Technical Sheet

Pressing	Pure cuvee
Fermentation	Stainless steel tank
Assembly grapes	21% Chardonnay, 79% Pinot Noir
Assembly years	28% of 2016, 47% of 2015, 25% of 2014
Bottling	January 2017
Ageing	36 months in bottle
Production	1 500 bottles
Dosage	1.5 g/L
Alcohol	12 % Vol.

BRUT NATURE NV



TASTING

Eye : Pale yellow robe

Nose : Fruity and honey notes

Taste : Honey notes are confirmed on the palate, with a coating of freshness.

Wine & food pairing : Aperitif between enthusiasts of champagnes with no added sugar.

REWARD