

BRUT NATURE NV



Technical Sheet

Pressing	Pure cuvee
Fermentation	Stainless steel tank
Assembly grapes	26% Chardonnay, 74% Pinot Noir
Assembly years	60% of 2015, 40% of 2014
Bottling	January 2016
Ageing	18 to 30 months in bottle
Production	1 000 bottles
Dosage	0 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