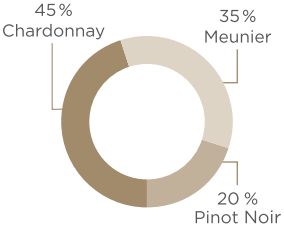


BRUT

Character and subtlety

TECHNICAL CHARACTERISTICS							
AGEING ON LEES	<i>Average</i> 3 years						
ALCOHOL CONTENT	12 %						
DOSAGE	8-10 g/l <i>Brut</i>						
 <table><tr><td>45%</td><td>Chardonnay</td></tr><tr><td>35%</td><td>Meunier</td></tr><tr><td>20%</td><td>Pinot Noir</td></tr></table>		45%	Chardonnay	35%	Meunier	20%	Pinot Noir
45%	Chardonnay						
35%	Meunier						
20%	Pinot Noir						



GASTRONOMIC PAIRINGS


The consummate champagne for aperitif.


Our Selection will also compliment your meals featuring white meat, such as poultry.


A CHAMPAGNE APPRECIATED WORLDWIDE

Wine selected by KLM in its wine menu for all the international flights.

TASTING NOTES

 **COLOUR**
Fine and plentiful bubbles, glints of orange

 **NOSE**
Open and expressive, unveils aromas of plum and strawberry.

 **PALATE**
Lots of freshness, lightness and strawberry notes.

AWARD(S)

Gold medal
Sakura award 2022 (Japan)
16,5/20 | JANCIS ROBINSON

BOTTLE SIZE(S) AVAILABLE:

