

CHAMPAGNE BRUT - TRADITION



A refined brut, born from a harmonious blend between the vintages and the grape varieties that compose it.

BLEND : 20 % of Chardonnay for the elegance and the delicacy, 40% of Pinot Noir for the full-rounded flavor and the structure and 40% of Pinot Meunier for the fruitiness.

VINTAGE : During production, 15% to 35% of reserve wine are used to ensure quality and style to the Brut Tradition from one year to the next.

MATURATION & VINIFICATION : In the Champagne Vincent Père & Fils winery, the non-vintage Brut Tradition matures at least 24 months in the cellar, whereas the law requires a maturation of minimum 15 months.

TASTING :

Sight: Iridescent pale golden color, thin and discreet bubbles.

Nose : Slightly fruity and subtly dominated by white fruits : pear, apple

Mouth : Clear and balanced. Fruity, fresh and lingering aromas. To be served at 6-7°C (43-45°F)

DISH & WINE HARMONY :

Excellent with every dish. Ideal with white meat or a monkfish blanquette with mushrooms.

THE WORD OF THE CELLAR MASTER :

«A two-year maturation in the cellar, a consistent quality: a high-quality wine for every moment of pleasure. Enjoy it for pre-dinner drinks or during a meal.»

