

CHAMPAGNE BRUT - MILLÉSIMÉ



The Pinot Meunier allows this vintage champagne to show its flexibility and its conviviality.

This vintage wine reveals the specificities of the year.

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.

MATURATION & VINIFICATION : In the Champagne Vincent Père & Fils winery, the vintage Brut matures at least 4 years in the cellar, whereas the law requires a maturation of minimum 36 months.

TASTING :

Slight : Yellow golden color with a very beautiful bead.

Nose : Pastry aromas associated with hints of red berries

Mouth : It is silky. Balanced wine with a clear attack. To be served at 6-7°C (43-45°F).

DISH & WINE HARMONY :

Ideal for the aperitif, this batch will also elegantly bring out sweetbread or a truffle Bresse chicken.

THE WORD OF THE CELLAR MASTER :

«The Chardonnay is rather flattering and elegant, the Pinot Noir is fruity whereas the Pinot Meunier is delicate and generous. The Brut Millésimé is a very promising wine.»

