CHAMPAGNE

GERMAR BRETON

CUVÉE BRUT NATURE

VITICULTURE

Limited yield in vineyard of an 20 average age.
Integrated viticulture.

WINE-MAKING

Manual harvesting. First-pressing juice only.
Natural racking.
Alcoholic and malolactic fermentations in stainless steel vats.

BLEND

Champagne assembly by excellence.
It combines the finesse of Chardonnay with the power of Pinot Noir.
Composition : 60 % Chardonnay and 40 % Pinot Noir.
Without dosage (0g/L) : a pure sophistication !

MATURATION

In the cellars of the property, at a constant temperature of 12 ° C.
Disgorgement : from two between four months before the commercialization.

TASTING NOTES

A shiny and golden robe, with red reflections.
A nose balanced between aromas of fruits and yellow flowers.
The ample, fine and pure mouth reveals crunchy and juicy fruits (red, white and citrus), with additional pulp of vine peaches notes.

FOODS PAIRINGS

This Champagne is ideally served with fishes, shellfishes, Goat's cheeses or white chocolate desserts. It will sublimate Japanese cuisine : sushis, gyoza or sashimi.

DISTINCTIONS

Gilbert & Gaillard : GOLD Medallist since 2016 ;
Gault & Millau Guide des Champagnes : Recommended since 2017.

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