



Brut Nature

Blended without any dosage, our Brut Nature cuvée perfectly embodies the authentic style of our champagnes. Being the result of our expertise, this champagne is delicately elaborated, characterized by great freshness and wonderful purity. During tasting, sweet and indulgent fruity flavors are revealed both on the nose and on the palate.

VITICULTURE

Vineyard: Côte des Bar, in AOC Champagne.
Soil: clay-limestone soil.
Limited yield on a vineyard with an average age of 20 years.
Sustainable viticulture.
Manual harvest.

VINIFICATION

First-pressing juice only. Settling.
Alcoholic fermentation in steel vats.
Malolatic fermentation.

BLENDING

Blended champagne.
Blending: 65% Chardonnay, 35% Pinot Noir, including 20% reserve wine.
Dosage: brut (8g/L) to preserve the character of the wine.

AGEING

Second fermentation in the bottle.
Ageing: At least 15 months in the property's cellars at a constant temperature of 12°C.
Disgorging two to four months before commercialization.

TASTING NOTES

Appearance: A beautiful golden robe, adorned with red reflections.

Nose: The nose reveals aromatic richness characterized by delicate fruity and floral notes. Floral aromas, notably jasmine, captivate the senses. Fresh and refined nuances of citrus fruits, such as lemon and grapefruits, are revealed.

Palate: On the palate, the expression is pure and generous. Harmonious flavors of fruit, both crunchy and juicy, are revealed. Full-bodied and spicy hints intensify this authentic cuvée. The soft and fine bubbles enhance the tasting, offering a pure mouth with a lot of freshness.

FORMATS

Standard bottle: 75 cl.

ALCOHOL CONTENT

12%/V.

SERVING TEMPERATURE

The ideal tasting temperature of the champagne is 8°C