



Champagne Tradition

Brut



Blend: 30 % Chardonnay - 70 % Meunier

Characteristics:

This blend is the perfect illustration of Meunier from the Marne Valley.

It grows undivided along the river banks of CHARLY SUR MARNE. It's mostly the Meunier grape which imparts this special flavour to the Brut TRADITION

Taste:

Light yellow in colour with very fine mousse. The bouquet is discreet and elegant with note of brioche and candied or stewed fruits, with a light honey aroma. The mouth is supple and a well balanced. Unctuous with a good length in the mouth.

Best serve with:

An ideal Champagne for the aperitif which one would require for special occasions or as a cocktail. It lends itself as the ideal partner to salmon on toast.

Logistic:

Bottle : 750ml

Case: 6 bottles (10kg)

Palette 120x80 : 8 layers of 10 cases

= 480 bottles (800kg)