



Champagne Grand Cru



Blend: 55 % Chardonnay -
45 % Pinot Noir

Description:

Champagne made exclusively from Chardonnay Grands Crus Grape from the Côte des Blancs and Pinot Noir Grands Crus Grape from the Montagne de Reims. It has the style of the best Grands Crus Champagne.

Taste:

A wine with a light yellow hue, thin and vivid bubbles. The nose is powerful and smart with flower notes and fruity hints. The palate is smooth and well-balanced, very pure.

Best served with: ideal champagne for a gastronomical meal.

Logistic:

white Bottle : 750cl
Case : 6 bottles (10kg)
Palette 120x80 : 8 layers of 10 cases
= 480 bottles (800kg)