

CHAMPAGNE



VIGNERONS DEPUIS 1660



CUVÉE BRUT DISTINCTION

This remarkable champagne is the expression of our expertise.

The fruit of all our care and attention, we wanted it to be meticulous and precise. In the image of the House of BAUDRY.

It is composed of 20% Chardonnay and 80% Pinot Noir. - The Chardonnay brings finesse and complementary aromas. - The Pinot Noir gives roundness and complexity.

Produced by a meticulous selection process, these wines are only "têtes de cuvée". Subtle barrel ageing adds roundness and vanilla aromas.

This exceptional Champagne is kept for 8 years in our cellars.

Tasting notes :

- **The nose** evokes a rich palette of aromas.
- **On the palate**, the fine-bubbled effervescence is creamy. The generous attack gives way to an evolution of roundness and minty freshness. The complexity of the aromas offers a vast palette: light smokiness, brandy, stone, honey, peppery, caramel apple.

Visuals:

- The oak-stained glass bottle reveals a high-quality nectar.
- Packaged in individual cases of 6 bottles.

Alcohol content: 12.5%.

Tasting temperature: 6-8°C

Aging: 2 years

Food pairing: aperitif, foie gras, poultry in creamy sauce

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