

CHAMPAGNE



VIGNERONS DEPUIS 1660



CUVÉE HÉRITAGE BRUT

This Champagne is a Blanc de Noirs. It is made exclusively from black grapes with white juice: the recognized typicity of the Côte des Bar.

100% Pinot Noir, it expresses the richness of our terroir.

Like all our cuvées, Brut Tradition is kept for three years, disgorging is carried out several months before distribution to guarantee perfect quality.

The nose expresses the complexity of the aromas. Notes of dried fruit appear, such as almond, hazelnut, as well as hints of stewed yellow fruit.

The palate is soft and delicate. The fine-bubble effervescence remains creamy. The generous attack gives way to a round evolution. Harmonious aromas of toast and quince jam combine perfectly. This full-bodied Champagne is beautifully structured.

The visual of this Champagne evokes sobriety and elegance through its black and gold label.

It is the expression of French luxury, chic and classic.

Alcohol level : 12.5%.

Tasting temperature : 6-8°C

Ageing potential : 2 years

Food pairings : aperitif foie gras, sushi, pan-fried scallops

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