

CHAMPAGNE



VIGNERONS DEPUIS 1660

CUVÉE MILLÉSIMÉ BRUT

Made during years of quality harvests, this cuvée illustrates our expertise and reveals the special characteristics of a wine from the same year.

We've been preparing this blend for many years, and now we'd like to share it with you.

The result of a meticulous selection of the year's best juices, this blend is composed of 50% Pinot Noir and 50% Chardonnay.

It benefits from 5 long years of ageing in our cellars before delighting connoisseurs.

The very complex nose combines greedy aromas of dried fruits and hazelnuts with fresh minty and lemony notes.

The palate, built on a beautiful vivacity, gives this champagne a surprising length in which greedy aromas of dried fruit and hazelnuts, notes characteristic of a long rest.

The fine, harmonious aromas of this Champagne Brut Millésimé with a lovely length on the palate give it perfect balance. This Champagne is ideal to accompany life's special occasions as an aperitif or during a meal.

The visual of this Champagne evokes sobriety and elegance through its cream 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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