

CHAMPAGNE



VIGNERONS DEPUIS 1660



CUVÉE BRUT RÉVÉLATION

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 80% Chardonnay and 20% Pinot Noir.

The Chardonnay confers finesse and aromatic richness.

The Pinot Noir adds perfect harmony.

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 many 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 a round, fresh evolution. The complexity of the aromas offers a vast palette of fruits such as peach, citrus, apricot, pear and lemon. With real finesse, we also find toasted and brioche bread.

Visuals:

- The white glass bottle reveals a high-quality nectar.
- Individually boxed in cases of 6 bottles.

Alcohol content: 12.5%.

Tasting temperature 6-8°C

Ageing 2 years

Food pairing: aperitif, seafood, sushi, pan-fried scallops

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