

CHAMPAGNE



VIGNERONS DEPUIS 1660

CUVÉE PRIVILÈGE BRUT

This cuvée illustrates the know-how of Maison BAUDRY.

Made from a blend of 70% Pinot Noir and 30% Chardonnay, this Champagne evokes the typicity of our hillside vineyards and the power of Pinots Noirs. Aging in the tranquillity of our cellars enables it to achieve great complexity.

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

This cuvée sports a pale yellow color enlivened by fine, light bubbles.

The delicate nose is marked by aromas of yellow fruit and white flowers, leaving a delicately airy sensation.

On the palate, the lively, frank attack gives way to a deliciously fleshy sweetness, still supported by that lovely vivacity. The finish, with its hints of aniseed and licorice, immediately makes you want to repeat this magical tasting moment. The finesse and freshness of the bubbles support the whole to give remarkable length to this charming Champagne.

Its colorful, trendy visual is particularly festive. It's easy for consumers to identify. The hot gilding and sleek stylé make this packaging an expression of luxury à la française.

This cuvée is available in 75 cl bottles and 150 cl Magnums.

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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