

CHAMPAGNE



VIGNERONS DEPUIS 1660



**CUVÉE BRUT DISTINCTION**  
**Vintage 2015 - Blanc de Noir,**  
**Pinot Noir - Parcelle : la Chappe,**  
**dosage 5 g/l\* - 75cl**

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 100% Pinot Noir.

Produced by a meticulous selection process, from the "La Chappe" vineyard with a dosage of 5 g/l, 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.

\*Legal information on the back label.

**Alcohol content:** 12%.

**Tasting temperature:** 6-8°C

**Aging:** 2 years

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

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