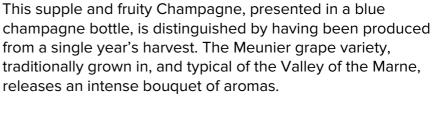
BRUT INTENSE





80 % Meunier, 20 % Chardonnay

Terroirs

Clay, chalk

Vinification

First fermentation in stainless steel tank.

Dosage

6 gr/l

To the eye

Lively effervescence forms a wide creamy band of froth. It has a golden colour and splendid brilliance.

On the nose

The initial nose is fragrant and fruity with aromas of fresh fruits and citrus (grapefruit, mango). This is followed by the emergence of yellow fruit tones - mirabelle, apricot and orange blossom - and finally a hint of fern.

In the mouth

The mouth has the typical power of the Meunier. The finish has a refreshing touch.

Serving

An apéritif Champagne, which can be enjoyed with poultry such as quail, pheasant or pigeon.

Individualised capsule.

Awards

Selection of Sommeliers International 2015 Selected by Guide Hachette 2016 Les vins du soir, Eric BOSCHMAN 19/20 (Bruxelles-décember 2015)

Decanter 2016 - médaille Commended

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