

ESPRIT DU VIN

'An occasion for every wine'

CUVÉE SANS SOUFRE Champagne – Brut



Winemaker's Notes

Made from our vineyard and cultivated without using any phytopharmaceutical products, this sulphite-free cuvée was created thanks to a wine-making process in oenodynamy. Thus, we respect the grapes' character to let them express their potential in the best way, giving them just what they need to be outstanding.

Description

Thin bubbles brighten up this Champagne with pale gold colour and delicate silver reflections. The nose is fruity with almond and macaroon notes. In the mouth, the vivacity gives way to stewed fruits (apricot, pear) and quince jelly, with an interesting complexity at the end of the mouth.

Serving Suggestion

The apricot/pear tastes of this Champagne combine well with a hearty salad of roasted squash with roasted pumpkin seeds. The flavour of chicken in garlic-almond sauce is amplified on the palate with the addition of this wine. A harvest pear crisp is the perfect dessert pairing.

Spec Sheet

Vineyard	J. de Telmont
Varietal	100% Chardonnay
Appellation	Champagne
Vintage	NV
Body	Light
Alcohol %	12%