

Janvry - Reims - France

BRUT NATURE

Pure - Lively - Authentic

BLEND

1/3 Chardonnay, 1/3 Pinot Meunier, 1/3 Pinot Noir



OENOLOGICAL CHARACTERISTICS

60% wine from the reference year 40% reserve wines
Dosage : 0 g/l
Aging time in cellars
more than 4 years
Bottle rest time after disgorging
6 months

EYE

Our Brut Nature has a pale golden robe with a magnificent stream of rapid, graceful bubbles giving an impression of vigour and energy.

NOSE

The first nose opens onto biscuity, toasted almond flavours, with a hint of citrus and meadow flowers. Little by little, the mineral quality and spring freshness gradually intensify, particularly the white flowers like honeysuckle and lilac. After a few minutes, a slight white pepper note can be perceived before the dried fruit and honey flavours assert themselves. A Brut Nature with a delicate nose and a distinctive style.

PALATE

A lively, exuberant attack. This dynamism carries right through the tasting with purity as a guiding thread. Aromas of grapefruit and pastries lend colour to the whole and leave an undeniably elegant impression. A fluid, airy texture, with the limestone background nevertheless apparent, like linen lace.

The light, precise finish offers a good length on the palate. Mineral and pure, it prolongs the memory of the acidity with notes of citrus peel.

PAIRING SUGGESTIONS

As an aperitif, Brut Nature is primarily intended for connoisseurs of Champagne who will appreciate its purity and authenticity. With a meal, this unsweetened Cuvée is a lovely companion for seafood starters, like oysters or shellfish. And to keep things simple, it is perfect with a few shavings of Parmesan.

A word from the Cellar Master

"An authentic Brut Nature that defends its origins with a perfectly balanced backbone".

Jean-Christophe Lenfant

PRESTIGE DES SACRES

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Brut Nature is available in bottle 750 ml.