BRUT

TRADITION

Freshness and balance in the Champagne tradition

BLEND

11% Pinot Meunier, 20% Chardonnay, 69% Pinot Noir including 10% reserve wines.
After bottling, this traditional Champagne ages between 24 and 30 months in our cellars so that it reaches its full maturity.

TASTING

Amber coloured, this Champagne shows a generous and fine mousse. A lovely delicacy develops on the palate after a rich and pure attack. While being well-balanced, the white fruit aroma combination of peach, pear and apricot makes this Champagne beautifully complex and intense. This champagne highlights the unique structure of our Pinot Noir from the Cote des Bars.

A moment of sweetness, perfect for an aperitive with friends.

FOOD / WINE PAIRING

Recommended as an aperitif but also with the following dishes:

- crayfish salad with green asparagus and rose
- vegetable tart tatin
- saddle of rabbit with peas
- Mediterranean sea bass roasted with thyme and rosemary

CHAMPAGNE FALMET-COLLOT CRÉATEUR

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