BRUT

CŒUR DE ROUVRES

Silky, fruity and finely toasty

BLEND

60% Pinot Noir and 40% Chardonnay. 60% of the wines are reserve wines aged in demi-muid (600-liters barrels). The maturity of this Champagne is obtained after 5 years of aging on lees.

TASTING

This Cœur de Rouvres cuvée is made of 100% Pinot Noir, vinified and aged on lees in barrels. Of a golden colour and a silky texture, the nose reveals some rich notes of vanilla, honey and toasted bread.
On the palate, fresh fruits like peach, mirabelle and plum pair perfectly with dried fruits such as hazelnut and almond.
The liveliness and the acidity bring good length and an elegant finish on yellow fruits, brioche and fresh lemon.

FOOD / WINE PAIRING

Ideal for festive aperitifs, this vintage can also accompany:

- fine meats such as a veal medallion with wild mushrooms and its ballotine of green beans,
- grilled or smoked meats,
- beautiful asparagus,
- even warm goat cheese with honey.

CHAMPAGNE
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