



CHAMPAGNE LÉTÉ-VAUTRAIN






BRUT

TERROIR

204

Our 204 cuvee is made from a majority of Meunier grapes, the favourite grape variety of the Vallée de la Marne, which makes it an authentic terroir wine.

BLEND - DOSAGE 5g/l - 12,5% volume




-  50% Meunier
-  25% Chardonnay
-  25% Pinot Noir

AGEING 3 years in our cellars

VINIFICATION

Grapes immediately cold pressed
Stainless steel tanks and oak barrels

TASTING

-  translucent, deep golden hue.
-  fresh and elegant first bouquet, followed by succulent notes of peach and apricot.
-  extremely well-balanced palate is characterised by a complex sensation which is both full-bodied and fresh. Notes of apple and peach accompany its beautifully balanced taste. The finish is long with hints of dried fruits.

PERFECT PAIRING  SERVICE TEMPERATURE 8°C - 10°C

Perfect for aperitifs and ideal for your barbecues, boards, and brunches.

Available in :
half-bottle (375ml)
bottle (750ml)
Magnum (1500ml)



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PLEASE DRINK RESPONSIBLY