



CHAMPAGNE LÉTÉ-VAUTRAIN



BRUT MILLÉSIME

EXCELLENCE




2016

Simply remarkable.

Dependent on nature and her elements, this champagne is in honour of all that is untamable.

The result is an extraordinary, mature vintage which is perfectly full-bodied and fresh.

BLEND - DOSAGE 4g/l - 12,5% volume

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




AGEING minimum 8 years in our cellars

VINIFICATION

Grapes immediately cold pressed

Stainless steel tanks and oak barrels

TASTING

-  the beautiful deep golden robe is enhanced by its fine and delicate bubbles.
-  the bouquet will charm your senses with its slightly buttery notes.
-  the freshness of citrus, grapefruit, and lime, and then of red-current perfectly balances the mature palate of this vintage.
The slightly toasted finish is harmonious and pleasantly lingers.

PERFECT PAIRING  SERVICE TEMPERATURE 8°C - 10°C

Excellence at your table.

This Millésimé champagne can be served throughout the entire meal: as an aperitif, with seafood, fish, turkey, roasted capon and with a variety of cheese.

Available in
bottle (750ml)

SOLE



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PLEASE DRINK RESPONSIBLY