CHAMPAGNE

LÉTÉ-VAUTRAIN

RÉCOLTANT-MANIPULANT

bouteille 750ml

Millions of tiny bubbles whispering to each other which unveil the beautiful blending of meunier and pinot noir grapes.

Each bubble tells a story that will resonate in your heart and mind, echoing your own story…

BRUT
MILLÉSIME 2019

BLANC de NOIRS

VINIFICATION
50% MENHIR
50% STAINLESS STEEL VATS

75% MEUNIER
25% PINOT NOIR
BRUT
2g/L 12,5% volume

TASTING

an elegant golden straw-deep golden robe.

a woody bouquet with smoky notes enhanced by its wild elegance.

a vivacious lingering in the mouth blending Meunier and a touch of Pinot Noir. Aromas ranging from cherries to brandy, baked apple, vanilla and tarte Tatin with a creamy, brioche and slightly woody base.

PERFECT PAIRING

SERVICE 8°C - 10°C

Ideal for your aperitifs with charcuterie, Pata Negra ham, pressed cooked cheeses (aged Morbier), venison and other game terrines.

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