Brut TRADITION

“A CHAMPAGNE WITH A COMPLEXE CHARACTER THAT RETAINS ITS FRESHNESS, AN UNDENIABLE PARTNER”
Resulting from the subtle blend of Pinot Meunier (70%) and Chardonnay (30%), this authentic cuvée, a reflection of family know-how, reveals a surprising bouquet of aromas expressing the fruity tones of black grapes as well as the finesse of white grapes.

There is also a semi-dry blend, with a higher dosage of sugar, to accompany all of your desserts.

**Vinification**: Stainless steel vats.
**Dosage**: 9 g/l (or Semi-dry 30 g/l)
**Bottling**: 0.375 litres - 0.75 litres - 1.5 litres - 3 litres
**Alcohol content**: 12% volume

**Colour**: Pale yellow, with a brilliant green hue, delicate and intense bubbles.

**Nose**: An aromatic, seductive bouquet with hints of citrus fruits, lemon, mandarin.

**Mouth**: Bears intensity and good length on the palate. Full and structured, with hints of lemon, wax and grapefruit.

**Food & Wine**: This cuvée is particularly appreciated during an aperitif, among friends, as well as all throughout a meal.