

CHAMPAGNE BRUT CHARLES CLEMENT



GRAPE VARIETY 85% Pinot Noir 15% Chardonnay

TERROIR

Soil : stony clay-limestone soil

Altitude : 220 meters

Vines over 40 years old on average

West and north north west

WINE MAKING

Pinot Noir gives structure and power to this honest and spontaneous cuvée.

Sélection is a blend of several vintages, a good introduction to understanding the spirit of our range.

ALCOHOL CONTENT 12.5% vol.

TASTING NOTES



Fresh, aromatic nose with notes of fresh apple.



A distinctive freshness with a salty finish and lovely fruitiness that remains light enough not to detract from the wine's



elegance. Fine bubbles bring elegance and freshness for a sensation of length and tension.

FOOD AND WINE PAIRINGS

As an aperitif or with light, natural cuisine based on fine fish and white meats. With or without a special occasion, this is a champagne for any moment.

Ageing potential : 2 to 4 years

Serving temperature : 8° to 10°C

PACKAGING

Bottle : Burgundy shape 750 ml

Naturel cork

Case of 6 bottles