CHAMPAGNE
CLAUDINE COUSIN

Gyé-sur-Seine

BRUT TRADITION

CHAMPAGNE-MAKING

BLANC DE NOIRS	100% Pinot Noir exclusively from our HVE-certified vines in the village of Gyé-sur-Seine.
BRUT WITHOUT YEAR	Blend of several years, with a majority of one year (nearly 60%) and 2 to 3 minority years.

TASTING

Brightly colored with golden reflections, the many lively, fine bubbles will delight your palate.

The nose is fresh, fine and delicate, with aromas of white-fleshed fruit. On the palate, the bubbles are particularly fine, there's fruitiness with very slight woody notes, a certain vinosity, lovely tension and very good length.

The finish is pleasant and greedy. Its power makes it an ideal accompaniment to hommard, duck or lamb.

CONSUMPTION

TASTE VERY FRESH (around 8 - 10°C)

Great as an aperitif or with a fine dish, our Champagne Tradition will brighten up your table, a true tribute to the Côte des Bar terroir.

AGING
24 to 36 months

DOSAGE
BRUT (8g/L)

PRODUCTION
15 000 bouteilles