

GAMME MANOIR

Excellence

Champagne Brut Excellence is the fruit of an excellent work. Choice of the oldest plots, vinification in oak barrels, muzzling with hemp twine. Excellence is a sign of careful and quality production.



TASTING



Elegant intense yellow color with fine bubbles.



Aromatic complexity: almond paste, pastries and brioche.



Perfect balance between sugar and acidity, with very good length on the palate.



This Champagne of Excellence is ideal for your aperitifs and exceptional evenings.
Serve between 8 and 10 ° C

ASSEMBLAGES



80% Chardonnay
20% Blanc Vrai

- Alcohol degree: 12 % Vol.
- Dosage : 7g per liter
- Homemade blending liquor made from cane sugar and chardonnay wine.
- After bottling, the cuvée is matured on slats for a maximum of 36 months.
- Available in Bottle (75 cl)