

## GAMME TRADITION

# Brut Tradition

A blend of our three Champagne grape varieties: Pinot Noir, Chardonnay and Pinot Meunier. It offers a full mouth brought by an aging time of 3 years in the cellar. It is a generous and expressive wine largely appreciated.



## TASTING



Elegant and shiny dress in a golden yellow color.  
Effervescence of great finesse.



Aromatic complexity: almond paste, pastries and brioche.



Intense taste that develops into a distinctive Champagne with hints of nuts. A nice persistence and length on the palate.



This evening champagne will accompany your aperitifs or cocktails. This champagne is excellent with dishes based on fish or poultry.  
Serve between 8 and 10° C

## ASSEMBLAGES



70% Pinot Noir  
20% Pinot Meunier  
10% Chardonnay

- Alcohol degree: 12 % Vol.
- Dosage : 7g per liter
- champagne is stored in the cellar for a minimum of 3 years. This aging allows it to acquire roundness.
- Homemade blending liquor made from cane sugar and chardonnay wine.
- Available in Half-bottle (37.5 cl), Bottle (75 cl), Magnum (150 cl) and Jéroboam (300 cl)

