REFRESHING - FESTIVE - BALANCED

Brut

CHAMPAGNE EPICURIEN



BLENDING

50% Meunier
33% Chardonnay
17% Pinot Noir

HARVEST YEAR

52% 2020
48% reserve wines

DOSAGE

5 g/L

GRAPE ORIGIN

Épernay region

WINEGROWER PARTNERS

EPC x Winegrowers' group in Épernay

VINIFICATION

Malolactic fermentation, stainless steel tanks

SOIL TYPE

Upper Cretaceous (clay, limestone, chalk)

ALCOHOL BY VOLUME (ABV)

12.5%

AGEING

Minimum 24 months

TASTING NOTES

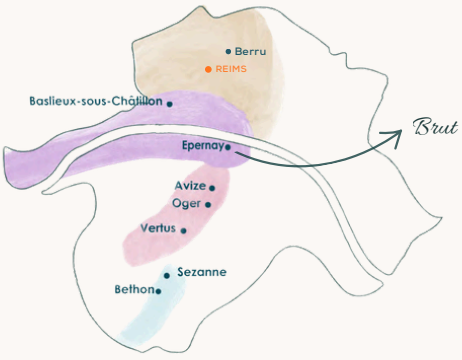
Delicate iodine and dried fruit notes complement aromas of ripe yellow fruit. A creamy palate for a Champagne that will please everyone!

PERFECT MATCH

Oyster mushroom risotto, rosemary focaccia.

OPENING PRETEXT

I want to impress my father-in-law.



Sweetness	● ○ ○ ○
Freshness	● ● ● ○
Fruitiness	● ● ● ●

