

Tradition - Le petit Puits

A fine and atypical wine

Blending: Pinot Noir 30% - Meunier 10% -
Chardonnay 60% including 15% of reserve wines
from harvest 2010

Terroir : Vallée de la Marne

Soil types : clay-limestone soil

Average age of the vines : 40 years old

Malolactic fermentation: yes

Vinification : Stainless steel vats

Sugar : 5g/l

Wine specific features :

- Appearance : Pure and bright golden color with
golden hints

- Fragrance : On the nose the wine is really fresh
and exhales delicate floral, woody, spicy and
citrus scents

- Taste : A fleshy and well-balanced attack. The
palate has rich brioche, dried fruit and
gingerbread notes. A round and generous finish.

Tasting temperature : 10°C

Ageing : 10 years

Fantastic food pairing : Best enjoyed with a
Roasted Veal Chop with Morels. Brut Tradition is
a ripe, round and fine Champagne.

Available in : Bottle (0.75l)

