

CHAMPAGNE
RENÉ
CHAYOUX
EPERNAY



Cuvée Pure Tradition

Tasting Notes

Limpid and clear wine offering a nice quality and persistent rise of
Assertive nose with fresh fruity character and tonic citrus
aromas that perfectly complement the roundness and balance of t

Soil Type

allée de Marne (*Mardeuil, Vinay et Brugny Vaudancourt*)
Clay-based and sandy soils *Brugny*

Technical Features

Alcohol content : 12°

Capacity : 750 mL

Total Acidity : 7.10 g/L

Sugar Content : 10.5 g/L

Blending :

40% Chardonnay – 40% Pinot Noir – 20% Pinot Meunier

Wine making and ageing

Grapes pressing : best juice from the pressing process

Fermentation in thermoregulated stainless steel vats

Malolactic fermentation

Ageing : 5 years

How to pair recipes and Champagne

Tomatoes in olive oil with mascarpone

Langoustine fritters with citronella

Beef carpaccio with organic wheat

Price : 21.90 TTC