



# CHAMPAGNE A.D. COUTELAS

DEPUIS 1809



## Origin' BRUT - 2018

### BLENDING



■ 40% Chardonnay

■ 30% Pinot Noir

■ 30% Pinot Meunier

Grape varieties grown using sustainable age-old methods. Vines over 40 years old.

### WINEMAKING TECHNIQUES

Malolactic fermentation in vat winemaking process.

Cuvée made from free run wine.

4 years cellar ageing.

### ANALYTICAL FEATURES

7g/l sugar dosage

### TASTING

Its pale crystal-clear robe is a fabulous golden yellow with light fine bubbles.

The soft and subtle aromas of citrus and white flowers are delicate.

Zesty and full-bodied flavour. Lovely lingering finish.

### WINE AND FOOD PAIRINGS

This refreshing champagne will take your pre-dinner drinks and parties to the next level. It goes beautifully with citrus fruit and delicate crab meat.



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