



CHAMPAGNE LE BRUN DE NEUVILLE

Blanc de Blancs

— BRUT —

Tasting notes

The Champagne depicts a dress with a strong green yellow colour with pale lemon yellow hints. Of a rather fluid and shining aspect, it is lively with fine and vivid bubbles which create a delicate bottle-neck.

The first nose reveals a flavour of hawthorn and acacia, wet chalk, peppermint, green apple, fresh grapes with a touch of anise. When aerated, it turns to notes of whipped cream, chives, lemon zests and yellow grapefruit with a pinch of nutmeg.

FRESHNESS AND MINERALITY

The approach in the palate is soft and fresh with a creamy and melted effervescence. The wine develops a sensation of citrus pulp, apple and pear flesh, enhanced by zesty aromas which bring freshness to the whole. The mid-palate is orchestrated with a very pure chalky minerality. The final is dressed with a fleshy fruity combined with the chalky elegance and a subtle dosage, to deliver an ultimate sensation of creamy and iodized melt.

Food pairings

Prawns in dill and lemon juice, Colin fish tartar with fennel seeds, Thinly sliced crab with whipped cream and fresh basil, Salmon tartar, Carpaccio of Saint-Jacques in variety olive oil, Sea bass in creamy sauce with small spring vegetables, Fresh goat cheese,...

Technical data

Grapes: 100% Chardonnay
including 29% of reserve wine
Vinification: Alcoholic fermentation in stainless steel tank
Malolactic fermentation incomplete
Production: Bottling in June 2012 of 52 945 bottles
Ageing: 5 years
Disgorgement: April 2017
Dosage: Brut 8 g/l

Ratings & Medals

Wine Enthusiast: 90
Wine Spectator: 90
IWSC 2016: Silver
Gault & Millau: 15/20

