



Millot

PÈRE & FILS

CHAMPAGNE

BRUT CHARDONNAY

FINESS & FRESHNESS

CUVÉE BLENDING: Chardonnay 100%.

VINEYARD: chalky-clay soil.

AGEING: horizontal storage for 3 years.

DOSAGE: 9g/L brut.

MATURING: malolactique fermentation, thermal-regulated stainless steel tank.

TASTING NOTES

It's color is silken with pretty pale yellow hues.

The nose unmasks aromas of delicate white flowers citrus and fresh fruit.

In the mouth, the first taste is frank, acidulous and mineral.

This vintage is characterized by a great finesse and freshness.

Its fine bubbles present a smooth and elegant effervescence.

SERVING TEMPERATURE: 7°C

BOTTLING : 0.75 L bottle and magnum.

