



Millot

PÈRE & FILS

CHAMPAGNE



BRUT DISTINCTION

POWER & ELEGANCE

CUVÉE BLENDING: Pinot Noir 75%, Chardonnay 25%.

VINEYARD: chalky-clay soil.

AGEING: horizontal storage for 3 to 4 years.

DOSAGE: 8g/L brut.

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

TASTING NOTES

The golden color delivers bright pretty hues.

The expressive nose discloses fruity hints of yellow peach, apple and pear.

The mouth is rich with a lot of volume and substance. The finesse of bubbles brings out the roundness and the fleshy characters of the Pinot Noir.

This gourmet and refreshing cuvée will marvelously accompany your aperitif.

SERVING TEMPERATURE: 7°C.

BOTTLING : 0.75 L bottle, half and magnum.

