

# CHAMPAGNE MENNETRIER

*in Arrentières*



## ◆ CUVÉE BRUT PRESTIGE ◆

### **BLEND:**

The Cuvée is composed from mostly Chardonnay (70%) and Pinot Noir (30%).

### **AGEING:**

7 years

### **DOSAGE:**

7.60 GR/L

### **DEGREE OF ALCOHOL:**

12.10 %

### **TASTING:**

The colour is pale yellow brilliant. The nose is open with a dominant on notes of buttered and brioche with a touch of fruity. Bubbles actives in the mouth on a lively and balanced wine. This cuvée presents a nice complexity, freshness with notes of citrus fruits and candied fruits.

### **WINE AND FOOD PAIRING:**

This Champagne will be ideal to accompany the aperitif and your favourite dishes.

Offers with the following dishes:

- ◆ Appetizer: small choux smoked trout, cheese toast "Brillat savarin"
- ◆ Veal filet Mignon , Filet of saint-Pierre with saffron sauce, Andouillette de Troyes au Chaource



*Gold Medal at the competition "Concours General Agricole 2020"*



*Silver Medal at the competition "Effervescent du Monde 2018"*