

CHAMPAGNE MENNETRIER

in Arrentières

♦ CUVÉE BRUT PRESTIGE ♦



BLEND:

The Cuvée is composed from mostly Chardonnay (60%) and Pinot Noir (40%)

AGEING:

7 years

DOSAGE:

10.4 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 2025 contest
«Vins elle à Table»



Gold medal at the 2023
contest "Terre des Vins"



Silver medal at the 2025 contest
"Terre des Vins"



Gold medal at the 2020 contest
«Concours Général Agricole»