



BRUT

Louise M

BLENDING

100 % Chardonnay, grapes from the 2018 harvest.



AGEING

6 years

DOSAGE

10 gr/l

ALCOHOL

12,4 %

TASTING

Fine, generous foam. Rich, aromatic and complex.

Open nose with smoky, woody-vanilla and fruity notes white flesh and citrus fruits. Then come hints of exotic fruit jellies such as quince jam, melted over dried vanilla.

The attack on the palate is reminiscent of citrus fruits and the minerality of chardonnay.

Pleasant final harmony, beautiful expression of the typical characteristics associated with vinification under wood.

FOOD AND WINE PAIRINGS

Aperitif.

Pan-fried scallops with lemon or brown butter.

Free-range chicken roasted with cream and morel mushrooms.

Risotto with asparagus and parmesan shavings.

Cheese platters (Comté, Chaource...).

TASTING

Recommended within 18 months

SERVE FRESH

Approximately 8°

