CHAMPAGNE
MENNETRIER

BRUT

Salvage

BLENDING
A blended cuvee, Pinot Noir (60 %) and Chardonnay (40 %), from the 2017 harvest, sourced from a single vineyard.

AGEING
7 years

DOSAGE
10,6 gr/l

ALCOHOL
12,30 %

TASTING

Open nose with notes of spices, brioche, gougère, butter and gingerbread, white pepper, candied citrus and white-fleshed fruits with hints of toasted, crispy bread.

Creamy on the palate; with a surprising roundness, this cuvee develops increasing tension on the palate with a long finish and pink grapefruit flavor.

Light salty, iodine flavours, complex thanks to their perfect balance with sweetness. This cuvee is quite unusual!

FOOD AND WINE PAIRINGS

Aperitif.

Roast guinea fowl.

Ravioli or fresh pasta with cream sauce.

Creamy mushroom risotto.

TASTING
Recommended within 18 months

SERVE FRESH
Approximately 8°

AWARDS

Silver medal at the Elle à Table wine competition 2025
Gold medal at the Elle à Table wine competition 2023

VITICULTURE DURABLE EN CHAMPAGNE

ISSU D'UNE EXPLOITATION HAUTE VALEUR ENVIRONNEMENTALE

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