

CHAMPAGNE

Brut Carte Rouge



Terroir : Marne Valley
Clay-limestone soil

Grape Varieties : 70% pinot meunier
20% pinot noir
10% chardonnay

Vinification : Manual harvest
Traditional wood press
Fermentation in a steel vat
30% reserve wines blend
Aging on must of at least 4 years
Disgorging dosage 8g/l

Comments :

Eye : A beautiful golden color with coppery sparkles.

Nose : The rather complex, full and mature nose is wonderfully delicate. Hints of vine peach, damson pie, crumble, as well as a dash of tarte tatin, make it very tasteful.

Mouth : The mouth feel is rather full but retains its strength. The sweetness and the natural fullness of this batch make the tasting very comfortable. The very smooth effervescence brings sweetness to the mouth and a juicy character of mandarin and yellow nectarine.

This cuvee will delight food lovers and those who are looking for wines with a beautiful richness and some maturity.



CHAMPAGNE CHRISTIAN NAUDÉ

18 ter avenue Fernand Drouet
02310 Charly-sur-Marne
Tél : +33(0)3 23 82 74 51
www.champagne-christian-naude.fr

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