



CHAMPAGNE

*Christian Naudé*

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*Hommage Millésime 2019*



**Terroir :** Marne Valley  
Clay-limestone soil

**Grape Varieties :** 100% pinot meunier

**Vinification :** Manual harvest  
Vine over 50 years old  
Cuvée heart  
100% wine of the year  
Dosage liqueur 0 g / l Brut Nature



**Comments :**

This cuvée displays a lovely golden color, a sign of excellent maturity. The nose exudes elegance with a Pinot Meunier that expresses itself with finesse. Aromas of flowers and pink grapefruit bring a freshness characteristic of the 2019 vintage, while a slight shift toward marshmallow notes suggests promising aging potential. On the palate, the delicacy is accentuated by a creamy effervescence. A lively and balanced acidity, a true signature of this vintage, accompanies a tasting that lingers with precision. Without a heavy dose, this cuvée is ideal for a refined aperitif, to be shared in good company. A beautiful expression of the Marne Valley terroir.



CHAMPAGNE CHRISTIAN NAUDÉ

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