



CHAMPAGNE

Christian Naudé

À CHARLY-SUR-MARNE

CHAMPAGNE

Hommage Millésime 2017



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 at disgorging 0 g / l Brut Nature



Comments :

100% Meuniers vintage from the estate's old vines. The wine shows us an intense golden color. The nose is delicious, a little patinated, with a lot of complexity. A fairly autumnal wine in its fruitiness, with apple, pear, we also find spices, candied citrus fruits, notes of brioche, crumble, almond paste. The palate is quite frank with energy and liveliness thanks to the total absence of sugar. A vintage with an assertive style, to seduce lovers of Meuniers with character. Try with a cheese board for a dinner aperitif.



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