

LES AUTHENTIQUES



Our winery is HEV certified
(High Environmental Value)

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Louis de Chatet
CHAMPAGNE
—à Barbonne Fayel—



HARMONIE

Brut

- **Name:** Harmonie
- **Terroir:** Côte du Sézannais
- **Grapes:** 50% Chardonnay and 50% Pinot Noir
- **Blend:** 70% harvest of the year and 30% reserve wines
- **Dosage:** Brut (8 g/L)
- **Ageing:** 5 years
- **Production:** 20,000 bottles
- **Tasting notes:**

Pretty pale gold robe with a delicate line of fine and long-lasting bubbles.
Nose of white fruit, white peach, ripe pear, and a few notes of dried and candied fruit, which bring complexity to the wine.
The attack is straightforward, yet light and supple and lingers in the mouth.
This champagne's carefully considered dosage allows the wine and grapes' maturity to express all its subtle qualities.
- **Food pairing/tasting advice:**

Ideal as an aperitif or with a fish starter.

To be served chilled, temperature 8°C, 20 minutes in an ice bucket, or 3-4 hours laid horizontally at the bottom of the refrigerator.



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