

LES AUTHENTIQUES



Our winery is HEV certified
(High Environmental Value)

L

Louis de Chatet
CHAMPAGNE
—à Barbonne Fayel—



PRIVILÈGE

Brut

- **Name:** Privilège
- **Terroir:** Côte du Sézannais
- **Grapes:** 30% Chardonnay and 70% Pinot Noir
- **Blend:** 70% harvest of the year and 30% reserve wines
Tête de cuvée: only the top-quality juice extracted when pressing (first juice)
- **Dosage :** Brut (8g/L)
- **Ageing:** 5 years
- **Production:**
2,500 bottles
- **Tasting notes:**
Yellow gold in colour with dynamic effervescence and very fine bubbles.
The nose is complex but displays great finesse. Aromas of dried and candied fruits dominate, with a hint of roasted hazelnuts and salted butterscotch, as well as some floral notes (hawthorn) which provide the nose with great aromatic richness.
The attack in the mouth reveals the same level of elegance as previously detected in the nose. This wine's acidity is beautifully balanced and allows us to appreciate the minerality of the terroir.
- **Food pairing/tasting advice:**
A wine made for discerning connoisseurs who like to immerse themselves in the terroir and appreciate the winemaker's respect for it.

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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