

LES AUTHENTIQUES



Our winery is HEV certified
(High Environmental Value)

L
Louis de Chatet
CHAMPAGNE
—à Barbonne Fayel—



SIGNATURE

Brut

- **Name:** Signature
- **Terroir:** Côte du Sézannais
- **Grapes:** 70% Chardonnay and 30% 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 (7g/L)
- **Ageing:** 6 years
- **Production:**
5,000 bottles
- **Tasting notes:**
The tasting experience begins as soon as you pour this wine into some stunning glasses. Its robe has a very bright yet delicate pale gold colour. Then quickly breathe in its perfume of flowers, pears, and napoleon cherries, which expresses great finesse and subtlety. Taste it and let the fleshiness of these fruits fill your palate. This *cuvée* prides itself on its delightful effervescence which, by introducing a tangy taste, enhances the fruitiness of this wine. Its notes of lemon linger in the mouth, prolonging your tasting experience.
- **Food pairing/tasting advice:**
You can keep this wine in your cellar for a few years without it losing either its flavour or subtlety. However, if you can't resist - and we won't blame you for that - pair it with a whole salt-crusted fish, such as a sea bass or John Dory, or with a fine scallop tartar with a zest of citrus fruit. These should be the perfect accompaniment to this *cuvée* which definitely earns the description 'high class'.

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.



11 rue Saint Antoine - 51120 Barbonne-Fayel France

Phone: + 33 (0)3 26 80 20 03 contact@champagne-louisdechatet.com www.champagne-louisdechatet.com