

# LES 100% DISTINGUÉES

Our winery is HEV certified  
(High Environmental Value)



# L

Louis de Chatet  
CHAMPAGNE  
—à Barbonne Fayel—



- **Name:** Singulier - 100% Pinot Meunier - 2015 Vintage
- **Terroir:** Côte du Sézannais
- **Grapes:** 100% Pinot Meunier
- **Blend:** Vintage: made from grapes from one single year  
Tête de Cuvée: only the top-quality juice extracted when pressing (first juice), Single-plot wine
- **Dosage :** Brut (7g/L)
- **Ageing:** 5 years
- **Production:**  
1800 bottles
- **Tasting notes:**  
When serving, notice this wine's pretty, pale golden robe with very fine bubbles. This is a sign that it has been aged beautifully on laths. The first nose is extremely fresh and expresses citrus fruit notes before giving way to red berry aromas. This wine's sweetness in the mouth is beyond compare, despite its low dosage. The wines that make up this *cuvée* have been very carefully selected to give the mouth beautiful balance and a silky texture. Its tangy taste lingers in the mouth and prolongs your tasting experience. Persistent flavours of ripe yellow lemon give us a delightfully long finish that reflects the maturity of this wine and the grapes used to make it.
- **Food pairing/tasting advice:**  
This wine is one exceptional *cuvée* boasted by the Sézanne area, and will be the perfect accompaniment to your red mullet dish with pan-fried vegetables.

## SINGULIER

100% Meunier  
2015 Vintage

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](mailto:contact@champagne-louisdechatet.com) [www.champagne-louisdechatet.com](http://www.champagne-louisdechatet.com)