

CUVÉE NUE BRUT ZÉRO
“ Exposure of our blending ”

Origin

Elaborated with the three champagne grape varieties no liquor has been added to Cuvée Nue. It is a blend of 55% Pinot Noir, 10% Pinot Meunier and 35% Chardonnay.

*Characteristics
of the Wine*

Aspect: golden robe with fine bubbles.

Aroma: fresh, genuine, fruity.

Taste: buttery citrus with hints of red fruit.

Tasting recommendation

This Champagne may be enjoyed both as a fine aperitif or with fish or seafood at an optimum temperature of 9-11 degrees. It may be kept for 3-5 years in a cool place (10-15 degrees) away from direct light.

*This Champagne is also available in
Magnum size.*

Vinification

The grapes are specially selected during the harvest. The wines are then very lightly filtered before bottling in May following the harvest. The disgorgement takes place a few weeks before dispatch in order to maximize the aromas and to keep the freshness of the wine. No sugar added after disgorgement.

Reward

AWC 2014: Gold medal

