

*CUVÉE KOSHER MEVUSHAL BRUT*  
*Art of blending, the “ assemblage ”*

*Origin*

The Brut Grand Cru is a blend of three varietals: 35% Chardonnay, 60% Pinot Noir, 5% Pinot Meunier.

*Characteristics  
of the Wine*

**Aspect:** beautiful golden robe with very fine bubbles.

**Aroma:** subtle and well balanced nose of red fruits, citrus, spices, herbs and toasted bread.

**Taste:** this Brut is well known for offering a great deal of “terroir” character with delicacy.

*Tasting recommendation*

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

*Vinification*

The blend is made from the selected parcels. The wines are very lightly filtered to respect the quality. After this wine has aged for at least 4 years, disgorgement takes place a few weeks before dispatch in order to maximize the aromas obtained by contact with the “lies”- the dead yeasts and particles of grape which form into a natural sediment after the second fermentation in bottle. The lies-contact also keeps the wine fresh.

