

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.

