



Authentique

BLANC DE BLANCS

PAR

CHAMPAGNE

LE BRUN DE NEUVILLE

Following the Champagne tradition of the past centuries, the Authentique cuvées have grown and been raised under cork for many years. This particular breeding favors the micro-oxygenation of the wine and develops the power and the finesse of its aromas. This "cork-staple" sealing technique requires manual work; especially during the disgorgement.

Tasting notes

The Champagne is presented in a square-ring bottle, the sign of an ageing process with a cork. It reveals itself dressed in a pale yellow golden colour with tints of buttercup yellow, and pale silver yellow light reflections,

The first nose evokes fragrances of daffodils and cloves, together with scents of stony chalk, lemon heart, fresh almond, fresh grapes. When aerated, the wine reveals touches of yellow grapefruit zest, Carensac liquorice sweet and white pepper. A further aeration reward us with smells of dried fruit, vanilla, roasting.

The approach in mouth is soft and fresh, with a delicate and melted effervescence. The wine develops with a density of pulpy white fruit enhanced by peppered aromas and a lemony acidity. The mid-palate is orchestrated by a very pure chalky minerality which provides elegance and lengthens the palate.

Food pairings

Chestnut cream soup with porcini mushrooms, Chicken stock with celery root, Grilled scallops with hazelnut creamy, Sea bass and its creamy risotto with chanterelles mushrooms, Filled of sole, Fat chicken cooked in Champagne, sautéed root-vegetables...

Technical data

Grapes:	100% Chardonnay, <i>including 8% in oak including 23% of reserve wine</i>
Vinification:	Alcoholic fermentation in stainless steel tank Malolactic fermentation incomplete
Production:	Bottling in June 2015
Ageing:	4 years with a cork
Dosage:	Brut 6 g/l

Ratings & Medals

Wine Enthusiast: 92/100
Sakura 2019: Double gold
Guide des Vins Bettane+Desseuve 2019: 15,5/20

