



CHAMPAGNE LE BRUN DE NEUVILLE

Grande Sélection

— BRUT —

Tasting notes

The Champagne presents a clear, rather fluid color, a light golden green with silvered hints of green yellow. The visual sensation suggests a fresh and nuanced wine.

The first nose evokes subtle toasted notes, notes of pear, quince jelly, with a double minerality of wet chalk and flint sandstone that bring iodized notes and smoky ones. When aerated, it turns to anise notes, toasted bread, white fruits and zests of candied lemon, bergamot and brioche, together with scents of acacia, hawthorn and wallflower.

MINERALITY & GREEDINESS

The approach in the palate is soft and fresh with some creamy and melted effervescence. The mid-palate is orchestrated by some double chalky and sandy minerality that respectively brings creamy elegance and length to the palate with expressive citrus. The lemony and fleshy finish shows freshness sustained by smoky, minty and aniseed aromas.

Food pairings

Smoked salmon and foam of tarragon , Maki of smoked eel , Tuna Yakitori with sesame seeds and fennel , Stone-plate grill of fish in olive oil Bass stuffed with small crayfish, butter and chives sauce , Cod-fish loin with small beans, bacon parsnips in garlic , Bass fillet and lay of crayfish in parsnip cream, Braised pork with small season vegetables, Fried supreme of guinea fowl with tarragon cream, Beef fillet and nori, miso-ginger glazed turnips, Brillat Savarin cheese, Slice of candied rhubarb and foam of marshmallow and foam of tarragon...

Technical data

Grapes: 60% Chardonnay
40% Pinot Noir
including 50% of reserve wine
Vinification: Alcoholic fermentation in stainless steel tank
Malolactic fermentation incomplete
Production: Bottling in July 2017
Dosage: Brut 8 g/l

Ratings & Medals

Guide des Vins Bettane+Desseauve 2018: Prix Plaisir

