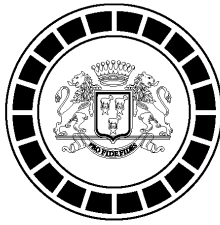


Senses



CHAMPAGNE

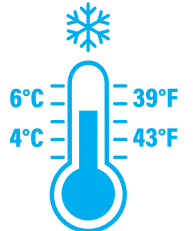
Charles de Cazanove

TRADITION PÈRE & FILS

BLANC DE NOIRS

EXTRA BRUT

Charles de Cazanove awakes all your senses and the hidden ones with a thermosensitive technology where the colours changes by variation of temperature.



Color

The color is golden yellow with shades of orange.

Nose

Fresh and fruity, it reveals notes white stone fruits such as plum then floral flavors with the violet. Delicate and solar, the olfactory aromas bring a cereal oddity freshly cut.

Palate

Straight and generous, it unveils blond and red fruity accents. Delicate notes of plum sublimate the palate. The refined finish with a tone of root plant.

TERROIR
Pinot Noir and Pinot Meunier from the Marne Valley

BLEND
63% Pinot Noir
37% Pinot Meunier

DOSAGE
Less than 6g/l



Storage

Enjoy preferably within 2 years.

Serving temperature

Between 39°F and 43°F.

Pairing

An ideal Champagne for an aperitif or with beef tartare with parmesan

Senses

senses.champagnedecazanove.com

Drink responsibly.