



CHAMPAGNE

# Charles de Cazanove

BRUT NATURE



## TERROIR

Aube – Marne Valley

## BLEND

50% Pinot Noir  
25% Chardonnay  
25% Pinot Meunier

25% of reserve wine - Vintage base : 2013

## DOSAGE

Brut nature (less than 3g/l)

## TASTING NOTES

### Colour :

A pale yellow colour.

### Nose :

A nose with citrus fruit and white peach aromas. Some notes of citrus and cocoa.

### Palate :

Lively on the palate, with a chalky and well-balanced finish.

## RECOMMENDATIONS

### Storage :

Enjoy preferably within 2 years.

### Serving temperature :

Between 8° and 10°C.

### Pairing :

Aperitif, white meat or fish.