



CHAMPAGNE

Charles  
**de Cazanove**

TRADITION PÈRE & FILS

## PREMIER CRU



### TERROIR

This cuvée is the result of a meticulously blend of grapes from Premier and Grand Cru : Chamery, Chouilly, Vertus, Verzy.

### BLEND

68% Chardonnay.  
26% Pinot Noir.  
6% Pinot Meunier.

### DOSAGE

10 g/l.

### TASTING NOTES

#### Colour:

A beautiful light colour, the effervescence is brilliant.

#### Nose:

A fine and fruity nose on white peach.

#### Palate:

A strong and smooth palate with a perfect interpretation of fruits notes.

### RECOMMENDATIONS

#### Storage:

Enjoy preferably within 2 years.

#### Serving temperature:

Between 8° and 10°C.

#### Pairing:

A perfect Champagne for an aperitif, with white meat or grilled fish.