

CHAMPAGNE BOULACHIN *Chaput*

BRUT SELECTION



Size :
Bottle 75cL
Magnum 150cL
Half-bottle 37.5cL

Technical description :

- Vineyard in the communes of Arrentières, Colombé le Sec and Voigny on the côte des Bars.
- 60% Pinot Noire, 30% Chardonnay, 10% Pinot Meunier.
- Manual harvest - pressing of the whole bunch
- 8g of sugar / L - Alcoholic fermentation at 20°.
- Golden yellow **dress**, limpid and brilliant. Extra fine bubbles.
- **Nose** of dried fruits, hazelnuts, apple and pineapple.
- **Palate** : pretty, elegant on the fruit, superb toasted

Food and wine pairing :

Perfect companion for the aperitif, the Brut Selection is ideal for a festive lunch or a romantic dinner. It will also accompany grilled fish, noble pieces of poultry.

Rewards :

- Silver medal Général Agricole 2017 contest
- Guide des Vins et terroirs (Belgium) : 15/20
- Guide Hachette 2012 : 1 star
- Guide Hachette 2010
- Bronze medal Féminale Beaune 2009