

CHAMPAGNE
CH. de L'AUCHE



BRUT NATURE

Vivid, Radiant & Zesty

85 % Meunier, 15 % Pinot Noir

COLOUR

The robe is golden yellow with pale highlights and fine bubbles.

BOUQUET

The bouquet reveals aromas of peach and pear opening up to a gourmet experience on the palate.

PALATE

There is a vivid attack on the palate. Even though this blend has no dosage, it still remains quite soothing on first impression, this accompanied by saline notes and tightness that are reminiscent of its noble terroir.

Upon tasting we find notes of grapefruit and warm spices such as pepper.

Quite a dynamic and generous wine that is carried forward by pronounced freshness.

The finale even has some thirst quenching tartness to it.

PAIRING SUGGESTIONS

Its lightness and balance allow for this wine to express its finesse and perfectly match raw fish (sashimis, ceviches, carpaccios...) even best if these are accompanied by a citrusy fruit coulis.

It will also work perfectly as an apéritif on its own or to accompany all types of fish or shellfish platters.

OENOLOGICAL CHARACTERISTICS

60% of wines of the reference year

40% of reserve wines

Dosage : 0 g/l

Aging time in cellars: 3 and half years

Bottle cellaring after disgorging: Min 6 months