



CHAMPAGNE

Charles  
de Cazanove

TRADITION PÈRE & FILS

## BRUT - BLANC DE BLANCS



### TERROIR

Chardonnay from the Montagne de Reims.

### BLEND

100% Chardonnay.

### DOSAGE

10 g/l.

### TASTING NOTES

#### Colour:

A pale gold.

#### Nose:

Fresh with an initial citrus fruit nose followed, followed by pear aromas and a hint of minerality closed to fresh chalk.

#### Palate:

Really fresh, invigorating and elegant.

### RECOMMENDATIONS

#### Storage:

Enjoy preferably within 2 years.

#### Serving temperature:

Between 8° and 10°C.

#### Pairing:

A perfect Champagne for an aperitif or with a seafood platter.