



CHAMPAGNE

Charles  
de Cazanove

TRADITION PÈRE & FILS

## BRUT - TÊTE DE CUVÉE



### TERROIR

Pinot Noir from the «Montagne de Reims».  
Pinot Meunier from the Marne Valley.  
Chardonnay from the «Côte des Blancs».

### BLEND

45% Pinot Noir.  
38% Pinot Meunier.  
17% Chardonnay.  
37% Reserve wines.

### DOSAGE

10 g/l.

### TASTING NOTES

#### Colour:

A pale gold tint and a dazzling effervescence.

#### Nose:

A perfect nose with fruits notes and a nice presence of citrus.

#### Palate:

A lovely freshness on the palate, gourmet and well-structured with spicy aromas.

### RECOMMENDATIONS

#### Storage:

Enjoy preferably within 2 years.

#### Serving temperature:

Between 8° and 10°C.

#### Pairing:

A perfect Champagne for an aperitif.