



# Sélection



## Technical characteristics :

Grape varieties : 60% Chardonnay – 40% Meunier

Dosage : 8 g/L

Reserve wine : 40%

Ageing in cellar : 30 months minimum

Best served at a temperature of 8°C

Sight : The bubling is subtle with pale gold colour with old gold tints.

Smell : The first smell is fruity with notes of stewed fruits and fresh citrus like grapefruit. After aeration, aromas of butter and brioche appear.

Taste : Generous taste with ripe apricots aromas. Then it develops scents of linden-tree and black tea with a delicate note of green apple.

Food pairing : The perfect partner of your aperitifs and ceremonies.

Medal : Concours des vins Elle à Table 2018 :



  
CHAMPAGNE  
MONT-HAUBAN