



FLEUR DE LUNE Brut

For those special moments !

Incredibly complex, this champagne is characterised by a blend of five different grape varieties which each bring something different to the table: power and depth from the **Pinot Noir**, elegance and delicacy from the **Chardonnay**, roundness from the **Pinot Meunier** and **Pinot Gris**, and freshness from Pinot Blanc. To accentuate its flavour and natural aromas, this blend is aged in barrels to give the end product a fattier and more rounded taste. Ideal for celebrating special moments with family and friends, connoisseurs will also appreciate the complex flavours of this champagne.

Tasting notes :

Cooked fruits, toasted bread and truffle. Complexity, vinosity, roundness and fattiness that lingers on the mouth with a delicate finish.

How to serve ?

This champagne tastes best when it is served at 8°C to 10°C and then left to warm up while turning in the glass to release all the aromas. The best glasses for this champagne are quite wide at the bottom and then narrower at the top.

Region	Aube - Côte des Bar - Seine Valley
Blend	FLEUR DE LUNE
Type	Brut
Dosage	3.12 g/l
Year	2018
Grape varieties	Pinot Noir 24,80 % Chardonnay 25.25 % Pinot Gris 24,80 % Pinot Meunier 15,15 % Pinot Blanc 10 %
Label	Ecocert - Demeter
Barrel ageing	70 %
Bottle ageing	Under cork
Temperature	Serve at 8°C to 10°C
Storage	7 to 10 years
Presentation	75 cl