



TERRE D'ORIGINE Brut

For only the most special events !

The creation of this particular vintage dates back to the 1990s. After testing many different blends of **Pinot Noir** and **Chardonnay**, this prestige blend was born. It expresses its character through the power and depth of the Pinot Noir grapes, the delicacy and elegance of the **Chardonnay** and the roundness of the **Pinot Meunier**.

Elegant, subtle and delicate, this champagne it is perfect for intimate moments, quiet evenings or small gatherings. It is also very appreciated by connoisseurs.

Tasting notes :

Notes of white fruits, fresh almonds and honey.
Vinous and subtle with a certain roundness and delicacy.
Stunning complexity with delicious finish on the mouth.

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	TERRE D'ORIGINE
Type	Brut
Dosage	2.30 g/l
Year	2018
Grape varieties	Pinot Noir 68 % Chardonnay 20 % Pinot Meunier 12 %
Label	Ecocert - Demeter
Barrel ageing	20 %
Bottle ageing	Under cork
Temperature	Serve at 8°C to 10°C
Storage	7 to 10 years
Presentation	75 cl