



COTTET-DUBREUIL
CHAMPAGNE

Cuvée CHARLES RENE



« PUR
CHARDONNAY »
« FINESSE »

- **Vintage year** : 2013 (limited series)
- **Blending & vinification** :
A pure Chardonnay blend using grapes from our oldest vines in Courteron, from an exceptional year.
Only the juices from first pressing – the cuvées – are used.
After ageing in our cellars for five years, it is now at its best and ready to be enjoyed.

Dosage : 8g/l
Minimal use of sulphur.

- **Aromatic Profile** :
A generous nose, citrus.
Fresh , complex and well-balanced on the palate.
Aromas of mandarin, pink grapefruit and notes of lime.
- **Food pairing** :
May be served as an appetizer,
or paired with asparagus, vegetable flan, grilled fish with citrus, scallops.
- **Ideally served** at 8-10°C