



# COTTET-DUBREUIL

CHAMPAGNE

## Cuvée MILLESIME

« AN ASSERTIVE  
CHARACTER »

« ACCOMPAGNIES  
A MEAL PERFECTLY »



- **Vintage year** : 2011

- **Blending & vinification** :

A perfect balance of Pinot Noir (50%) and Chardonnay (50%).  
Carefully selected parcels combined with an exceptional vintage year.  
Only the juices from first pressing – the cuvées – are used.

Dosage : 6, 5 g/l

Minimal use of sulphur.

- **Aromatic Profile** :

Complex aromas. A delicate nose : white fruits and exotic note.  
Assertive and fresh mouthfeel, with citrus aromas and gingerbread.  
Silky mousse.

- **Food pairing** :

May be served as an appetizer,  
or paired with grilled or roasted meat, generous and spicy dishes (such as tajines).

- **Ideally served** at 8-10°C