



COTTET-DUBREUIL
CHAMPAGNE

Cuvée CHARLES RENE



« PURE
CHARDONNAY »
« FINESSE »

- **Vintage year :** 2018 (limited series)

- **Blending & vinification :**

Homage to ancestors. A pure Chardonnay blend using grapes from our vines in Courteron, from an exceptional year.

Only the juices from first pressing – the cuvées – are used.

Vinification in tank. Malolactic fermentation carried out.

After ageing in our cellars for five years, it is now at its best and ready to be enjoyed.

Dosage : 6,4 g/l

Little sulphur.

- **Aromatic Profile :**

A delicate nose, with fruits and citrus.

A fresh and intense palate.

Aromas of white peach, pineapple and notes of lemon.

- **Food pairing :**

May be served as an appetizer,

or paired with pan-fried scallops, cheese soufflé.

- **Ideally served at 8-10°C**