



COTTET- DUBREUIL
CHAMPAGNE



- **Vintage year :** 2015

- **Blending & vinification :**

A "generational" cuvée designed by Claire and Jean-Pierre COTTET-DUBREUIL.
Mainly Chardonnay (55%) with Pinot Noir (45%) partly barrel aged for more complex aromas.

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

Malolactic fermentation carried out.

It requires six years of ageing in our cellars to produce this exceptional cuvee.

Dosage : 6,4 g/l

Little sulphur.

- **Aromatic Profile :**

A pastry nose.

Beautiful aromatic complexity on the palate.

Aromas of white fruits, citrus and vanilla notes.

- **Food pairing :**

May be served as an appetizer,

or paired with smoked salmon, oysters, seafood platters, foie gras.

- **Ideally served at** 10-12°C