



COTTET- DUBREUIL  
CHAMPAGNE



- **Vintage years** : majority 2022

- **Blending & vinification** :

A blend of the 3 traditional Champagne grape varieties : Pinot Meunier (50%), Pinot Noir (30%) and Chardonnay (20%).

Vinification in tank. Malolactic fermentation carried out.

Also available in half bottles, magnums and jeroboams.

Dosage : 6,4 g/l

Little sulphur.

- **Aromatic Profile** :

A clean, bold attack, a fruity nose, fine bubbles.

Fruity on the palate (pear, mirabelle plum, quince), and spicy notes (vanilla, cinnamon).

- **Food pairing** :

May be served as an appetizer,

or paired with white meat dishes, risotto or cheese (goat and tomme cheese), pear crumble, brioche.

- **Ideally served** at 8-10°C