



COTTET- DUBREUIL
CHAMPAGNE



- **Vintage years :** 2019 and 2022

- **Blending & vinification :**

Mainly Pinot Noir (70%) the prime grape variety in the Côte des Bar, and Chardonnay (30%).
Vinification in tank. Malolactic fermentation carried out.
Also available in half bottles.

Dosage : 6,4 g/l
Little sulphur.

- **Aromatic Profile :**

Fruity notes on the nose, a bold attack, fresh and supple on the palate.
Pronounced tangy notes of citrus (lemon, grapefruit) and red fruit (redcurrant, raspberry, blackcurrant).

- **Food pairing :**

May be served as an appetizer, for a cocktail,
or paired with seafood or carpaccio of fish.

- **Ideally served** at 8-10°C

- **A semi-dry dessert version is also available (TRADITION demi-sec).**