



CHAMPAGNE  
*Charles Heston*

## SÉLECTION BRUT

### *Balance & Harmony*

Cuvée Sélection Brut is a blend of the three Champagne varieties: 50-60% Chardonnay, complemented by 30% Pinot Meunier, gives the wine minerality and roundness. The addition of 20% Pinot Noir brings a fruity hint.



#### WINEMAKING

Hand-harvested

Alcoholic fermentation in temperature-controlled stainless steel tanks

Malolactic fermentation

Dosage 7 g/l

Aging: 48 months minimum on laths in our cellars.  
sur latte dans nos caves.

#### TASTING NOTES

Behind a sumptuous deep gold hue with golden highlights, this champagne reveals a graceful effervescence with fine bubbles promising a generous tasting experience. The nose is delicate and complex, with floral notes, stewed fruit, honey and brioche. The harmony of the palate reinforces the generosity with dried fruit, ripe white fruit and spices. It's a perfect balance for a rich and creamy sensation, giving way to a generous and lingering finish.

« BETWEEN HARMONY AND DELICACY, CUVÉE SÉLECTION BRUT REVEALS THE FULL RICHNESS OF THE MASSIF DE SAINT THIERRY TERROIR. »



Its smoothness and refinement are the perfect match for traditional roast poultry and Pomme de Terre Grenailles for family meals.

**CAVEAU DE VENTE - BAR À CHAMPAGNE**

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