



CHAMPAGNE
Charles Heston



BRUT NATURE
Fruit & Vivacity

Brut Nature cuvée is a blend of 40% harvest wine, in equal parts Meunier and Pinot Noir, with 60% reserve wine in Chardonnay, of which 40% aged in oak barrels.

WINEMAKING

Hand-harvested

Alcoholic fermentation in temperature-controlled stainless steel tanks

Malolactic fermentation

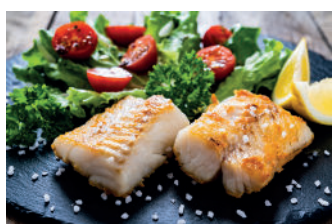
No Dosage

Aged on laths in our cellars

TASTING NOTES

With its bright pale yellow color and crystalline hints, this wine reveals an effervescence of fine, lively bubbles. The initial nose is fresh and floral, with white flowers aromas. The second nose reveals fruity notes as pear, grapefruit and yellow lemon. The palate brings this harmonious wine with a straightforward attack and buttery flavors. The citrus finesse of the nose eventually reappears for a zesty finish.

« BRUT NATURE: PURE, UNALTERED EXPRESSION OF TERROIR »



Enjoy chilled as an aperitif, or with Alaska hake papillotes, lemon juice, cherry tomatoes and mint leaves.

CAVEAU DE VENTE - BAR À CHAMPAGNE

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