



CHAMPAGNE

Christian Naudé

À CHARLY-SUR-MARNE

CHAMPAGNE

Brut Tradition



Terroir : Marne Valley

Commons of Charly-sur-Marne and Mt de Bonneil
Clay-limestone soil

Grape Varieties : 80% pinot meunier
20% pinot noir

Vinification : Manual harvest
Traditional wood press
Fermentation in a steel vat
30% reserve wines blend
Ageing on must of at least 30 months
Disgorging dosage 8g/l



Comments:

Cuvée of multi-vintage blend, to seduce at every moment. A wine with a pretty golden color and delicate effervescence. The nose is fruity and delicious with aromas reminiscent of summer fruits such as peach and mirabelle plum. We also find a more complex character with almond and honey. The palate is sweet. The fruits and acidity are balanced with tenderness and finesse. A vintage where we seek balance, with the sweetness and fruitiness typical of Meuniers de Charly sur Marne. Ideal as an aperitif, you can also enjoy this vintage with a few oysters, it's a treat.



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