

CHANOINE FRÈRES

Réserve Privée Brut 100% Chardonnay



A precise and elegant champagne

BLEND

100 % Chardonnay grapes from
the Côte des Blancs and Sézanne
Dosage à 10 gr/l

TASTING NOTES

This cuvée, with its gold color and emerald highlights,
is characterized by its fine, delicate bubbles.
The nose unveils itself little by little with gentle floral notes of
acacia, then gives off more mineral notes of flint and chalk.
The palate is structured and complex with delicate nuances of
lemon and fresh yellow fruits that give way to a long saline finish.
A precise and elegant champagne with a very lovely freshness
that will go well with refined dishes.

Tasting temperature between 10° and 12° C

FOOD-WINE PAIRINGS

Tartare of sea bream and zest of lime,
seafood platter, lobster soufflé,
lemon tart

