

# CHANOINE HÉRITAGE CUVÉE BRUT



*A well structured, youthful,  
generous champagne*

## BLEND

The three Champagne varieties, Chardonnay, Pinot Meunier and Pinot Noir.

Dosage 9 g/l

## TASTING NOTES

A brilliant gold color sets off a delicate, lasting mousse. The nose gives off a delicate blend of aromas of yellow fruits and acacia flowers, along with luscious biscuit notes. On the palate the wine is ample and lively, dominated by flavors of cherry plum and nectarine, followed by a certain roundness with flavors of pears and nuts. The finish is long and structured, accompanied by a few roasted notes.

Serving temperature between 10°C and 12°C

## FOOD AND WINE PAIRINGS

Ravioli with country ham, monkfish tajine with citrus fruits, orloff roast, crêpes Suzette

