

CHAMPAGNE TRIBAUT

Schloesser
ROMERY-FRANCE

Brut Nature

35% Pinot Meunier – 35% Chardonnay – 30% Pinot Noir

Produced from 6 terroirs

This cuvée, with no sugar added after disgorgement and containing 20 % reserve wines aged in large oak casks (foudres), expresses all its aromas and purity. Its freshness and smoothness make for perfect early evening drinking.

Matured 4 years sur lie before disgorgement.



Tasting characteristics :

Appearance : Pale gold hue – Fine, abundant bubbles.

Nose : The purity of this champagne reveals an expressive nose with attractive notes of candied fruit.

Palate : Fresh and gentle on entry to the palate. A well-crafted, honed and refreshing champagne which develops citrus fruit aromas. The bubbles are fine and delicate.

Storage : Can be kept for 1 to 3 years. Serve between 6-8°C

Analytical profile: Alcohol : 12,4% Alc/Vol | Acidity : 3,8 g/L | Dosage : 0 g/L

Awards :

- 89/100 in the Guide Gilbert & Gaillard
- 2 stars in the Guide Hachette des Vins

