

# CHAMPAGNE TRIBAUT

Schloesser  
ROMERY-FRANCE

## Brut Origine

40% Pinot Noir - 30% Chardonnay - 30% Pinot Meunier

Produced from 8 terroirs

This is a fresh and fruity champagne. It shows great length and good balance on the palate which results from the 10% reserve wines aged in large oak casks (*foudres*), which go into the blend.

Le Brut Origine is ideal as an aperitif and is perfect for any drinking occasion.

Matured 3 years *sur lie* before disgorgement.

Dosage: 8 grams of sugar per litre.

### Tasting characteristics:

**Appearance :** Light golden hue – Fine and long lasting mousse

**Nose :** A fruity nose with hints of pear and Mirabelle plum, as well as lovely undergrowth overtones derived from the reserve wines, aged in large oak casks (*foudres*), which go into the blend.

**Palate :** It shows good freshness with a mixture of toast and fruit overtones that remain lively and light on the palate. This wine has great length, finishing with a touch of lemon that lingers on the palate. It shows good freshness with a mixture of toast and fruit overtones that remain lively and light on the palate. This wine has great length, finishing with a touch of lemon that lingers on the palate.

**Storage :** Can be kept for 1 to 2 years. Serve between 6-8°C

**Analytical profile :** Alcohol : 12,2% Alc/Vol. | Acidity : 4,2 g/L | Dosage : 8 g/L

### Awards :

- 16.5/20 by Jancis Robinson
- Coup de Coeur (favourite) and 2 stars in the Guide HACHETTE
- Gold Medal at the Concours Mondial de Bruxelles
- Gold Medal at the Sakura Wine Awards (Japan)
- Gold Medal at the China Wine & Spirit Awards (Hong Kong & China)
- Gold Medal at the Korean Wine & Spirit Awards (South Korea)
- Gold Medal at Vyno Dienos (Lithuania)
- 90 Points in Wine Spectator
- 4\* Stars & Silver Medal at the Decanter World Wine Awards
- Silver Medal at Mundus Vini - Grand International Award (Germany)

