

CHAMPAGNE TRIBAUT

Schloesser
ROMERY-FRANCE

Brut Premier Cru

60% Pinot Noir - 20% Chardonnay – 20% Pinot Meunier

Produced from 3 terroirs
Ay, Écueil et Hautvillers

Produced by blending « Premier Cru » classified terroirs, its character and power come from the high proportion of Pinots.

The Brut Premier Cru is delightful as an aperitif and pairs well with red meat.

Matured 3 years sur lie before disgorgement.
Dosage: 8 grams of sugar per litre.

Tasting characteristics :

Appearance : Yellow-gold hue – Fine, long, lingering bubbles.

Nose : Powerful nose with toasted, bread notes and lovely hints of apricot.

Palate : It possesses a very creamy texture and great length. Its powerful flavours reveal attractive toasty notes with great elegance on the finish.

Storage : Can be kept for 1 to 3 years. Serve between 8-10°C

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

Awards :

- 16.5/20 by Jancis Robinson
- Gold Medal at the Concours Général Agricole de Paris
- 1 star in the Guide Hachette des Vins

