

# CHAMPAGNE TRIBAUT

*Schloesser*  
ROMERY-FRANCE

## *Cuvée René*

70% Chardonnay - 30% Pinot Noir

Produced from 2 terroirs et parcelles  
Romery (Crayère) and Écueil (Crossats)

This cuvée, named in honour of René Schloesser, the founder of the champagne house, is made each year from the Crayères de Romery Chardonnay and the Crossats d'Écueil Pinot Noir grapes.

The Cuvée René, blended with 50 % reserve wines aged in large oak casks (foudres), reveals a lovely complexity with notes of brioche and hazelnut. Ideal as an aperitif or enjoyed with white meat.

Matured 6 years sur lie before disgorgement.

Dosage: 6 grams of sugar per litre.

### **Tasting characteristics :**

**Appearance :** Deep gold colour – Very fine, elegant bubbles.

**Nose :** A very expressive and complex cuvée revealing fine aromas of hazelnut, vanilla and brioche.

**Palate :** Mineral and chalky on entry to the palate with a fat, well-balanced structure, revealing pastry and candied fruit aromas. The effervescence is very fine.

**Storage :** Can be kept for 1 to 4 years. Serve between 8-10°C

**Analytical profile :** Alcohol : 12,5% Alc/Vol. | Acidity : 4,2 g/L | Dosage : 6 g/L

### **Awards :**

- 17/20 by Jancis Robinson
- Gold Medal at the Concours Mondial de Bruxelles

