

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 Dienes (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)



CHAMPAGNE TRIBAUT

Schlosser
ROMERY-FRANCE

Brut Rosé

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

Produced from 4 terroirs:
Romery, Damery, Fleury la Rivière et Ay

In order to obtain this wine's salmon-coloured hue and red fruit aromas, we incorporate around 10% red wine from the Damery terroir into the cuvée. The Brut Rosé marries well with white meats and a wide range of desserts.

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

Tasting characteristics :

Appearance : Salmon pink colour – Fine, abundant bubbles

Nose : Its fruity nose reveals hints of red fruit, raspberry, red currant and grapefruit.

Palate : Rich on the palate with lovely freshness, citrus and red fruit aromas.

Storage : Store away from the light for up to 3 years. Serve between 6-8°C

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

Awards :

- 16/20 by Jancis Robinson
- The Guide Gilbert & Gaillard : 90/100
- Wine Spectator : 90/100
- Top 10 rosé wines from the World in « Wine 21 » (South Korea)



21 rue Saint-Vincent 51480 ROMERY • +33 3 26 58 64 21 • www.champagnetribaut.fr • contact@champagnetribaut.fr

+/-5 % de tolérance pour les paramètres analytiques · l'alcool est dangereux pour la santé, à consommer avec modération · contient des sulfites

CHAMPAGNE TRIBAUT

Schloesser
ROMERY-FRANCE

Blanc de Chardonnay

100% Chardonnay

Produced from 4 terroirs
Romery, Fleury la Rivière, Aÿ et Bassuet

This floral, mineral cuvée, blended with 20% wines from old Chardonnay vines in Aÿ, matured in large oak casks (foudres), expresses toasted bread and honey aromas. The Blanc de Chardonnay pairs well with fish or a shellfish platter.

Matured 4 years sur lie before disgorgement.
Dosage: 6 grams of sugar per litre.

Tasting characteristics :

Appearance : Clear, pale gold hue – Fine, elegant bubbles

Nose : Its light, airy nose shows good freshness and reveals citrus aromas which are distinctly lemony.

Palate : On the palate it expresses great finesse and intense minerality. It possesses a very silky texture with good length and reveals pleasant buttery and brioche notes on the finish.

Storage : Store away from the light for 3 years. Serve between 8-10°C

Analytical profile : Alcohol : 12,4% Alc/Vol. | Acidity : 4 g/L | Dosage : 7 g/L

Awards :

- 16.5/20 by Jancis Robinson
- Coup de Cœur (favourite) and two stars in the Guide Hachette des Vins
- Gold Medal at the Sakura Japan Wine Awards (Japan)
- Silver Medal at the International Wine Challenge
- Gold and Silver Medal at the Chardonnay du Monde competition



21 rue Saint-Vincent 51480 ROMERY • +33 3 26 58 64 21 • www.champagnetribaut.fr • contact@champagnetribaut.fr

+/-5 % de tolérance pour les paramètres analytiques · l'alcool est dangereux pour la santé, à consommer avec modération · contient des sulfites

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



CHAMPAGNE TRIBAUT

Schloesser
ROMERY-FRANCE

Instant Gourmand

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

Produced from 8 terroirs

This fruity cuvée, with a higher level of dosage than the Brut Origine, has some sweetness which makes it an ideal match for foie gras and all types of dessert.

Matured 3 years sur lie before disgorgement.
Dosage: 22 grams of sugar per litre.

Tasting characteristics :

Appearance : Robe or pâle - Mousse fine et élégante

Nose : Son nez gourmand laisse apparaître des arômes de fruits tels que la pomme, la poire et la pêche.

Palate : Sa bouche est charnue et croquante. L'équilibre douceur-fraîcheur est parfaitement respecté et révèle des arômes de fruits nets et persistants.

Storage : Peut être conservé 1 à 3 ans. A servir entre 6 et 8 °C

Analytical profile : Alcohol : 12,2% Alc/Vol. | Acidity : 4,2 g/L | Dosage : 22 g/L

Awards :

• 88/100 in the Guide Gilbert & Gaillard



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



CHAMPAGNE TRIBAUT

Schloesser
ROMERY-FRANCE

Millesime 2009

60% Pinot Noir - 40% Chardonnay

Produced from 3 terroirs
Ecueil, Romery et Fleury-la-Rivière

Made from a single year's harvest and blended with 20% Pinot Noir vinified in large casks (foudres), this cuvée shows good maturity with a powerful vinous backdrop. The Brut Millésime pairs perfectly with refined dishes.

Matured 5 years sur lie before disgorgement.
Dosage: 7 grams of sugar per litre.

Tasting characteristics :

Appearance : Bright yellow gold hue – delicate bubbles

Nose : It has a very complex, pastry nose revealing vanilla, hazelnut and almond notes.

Palate : It shows a robust structure and a nice, full character. The wine's richness and complexity are complimented by peppery aromas which remain through to the finish.

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

Analytical profile : Alcohol : 12,5% Alc/Vol. | Acidity : 3,8 g/L | Dosage : 7 g/L

Awards :

- Gold Medal at the Concours Général Agricole de Paris
- Gold Medal at the Concours Mondial de Bruxelles
- One star in the Guide Hachette des Vins



21 rue Saint-Vincent 51480 ROMERY • +33 3 26 58 64 21 • www.champagnetribaut.fr • contact@champagnetribaut.fr

+/-5 % de tolérance pour les paramètres analytiques · l'alcool est dangereux pour la santé, à consommer avec modération · contient des sulfites

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



CHAMPAGNE
TRIBAUT
Schloesser
ROMERY-FRANCE

L'Authentique 2009

60% Pinot Noir - 40% Chardonnay

Produced 2 terroirs

Aÿ et Romery

Limited edition and numeroted

Its grapes come from old vines growing in Aÿ, Écueil and Romery and it undergoes one year's ageing in large oak casks (foudres) and barrels, making L'Authentique full and powerful on the palate, with hints of vanilla and caramel.

Only 4,837 bottles are produced each year
and are aged sur lie for 5 years before disgorgement.

Dosage: 5 grams of sugar per litre.

Tasting characteristics :

Appearance : Golden hue – Extremely fine, delicate bubbles

Nose : A very complex wine which develops light, fine woody aromas revealing hints of vanilla, brioche and bread crumbs.

Palate : With very fine effervescence on the palate, this cuvée is powerful and complex, and possesses great richness. It is full-flavoured and develops notes of brioche and butter.

Storage : Can be kept for 1 to 5 years. Serve between 8-10°C

Analytical profile : Alcohol : 12,4% Alc/Vol. | Acidity : 4,25 g/L | Dosage : 5 g/L

Awards :

• 17/20 by Jancis Robinson

