

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