

CHAMPAGNE TRIBAUT

Schloesser
ROMERY-FRANCE

Premier Cru

EXTRA – BRUT

50% Pinot Noir - 30% 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.

Aged for 30 months on the lees before disgorgement.
Dosage of 5 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

