

# CHAMPAGNE TRIBAUT

Schloesser  
ROMERY-FRANCE

*Millésime 2013*

BRUT

50% Pinot Noir - 50% Chardonnay

Produced in 8 terroirs:  
Vallée de la Marne & Montagne de Reims

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.

Aged for 5 years on the lees before disgorgement.  
Dosage of 6 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

