



Premier Regard Brut A.O.C. Champagne

Varieties

40% Chardonnay, 20% Pinot Noir, 40% Pinot Meunier

Type of Wine

Brut Champagne with 30 months of bottle aging.

Analytical Parameters

Sugar: 8.5 g/l

Winemaking

Made with the three classic Champagne varieties –Chardonnay, Pinot Noir, and Pinot Meunier– and aged 30 months in bottle, allowing it to reach excellent maturity before release.

Tasting Notes

Color: Light straw yellow with golden highlights.

Nose: Delicate, with aromas of yeast, citrus, white flowers, and a hint of green pepper.

Palate: Fresh and long, with a slightly bitter finish that adds character and elegance.

Food Pairing

Ideal as an aperitif, with seafood, refined salads, or light poultry dishes.

Awards

- «9th Challenge» – Medalla de Plata