

CHAMPAGNE  
  
*Nicolas Feuillatte*  
FRANCE

# Graphic Ice Silver

**FRESH AND ORIGINAL**

## Blend:

A harmonious blend of 10% chardonnay for elegance and finesse, 40% pinot noir for roundness and structure and 50% meunier for fruitiness and soft, supple character.

## Drinking occasions:

**ANY TIME, DAY OR NIGHT!**



## Tasting note:

Graphic Ice Silver is a drink-me-now, fresh and light Champagne free from the shackles of traditional tasting rituals.

A slice of fresh lime or pineapple and a few ice cubes is enough to unleash a whirlwind of lightness and joy in this Champagne which excels when served ultra-chilled.

Increasingly elegant and refreshing over ice, vibrant fruit, in a burst of citrus, apple and white peach notes, defines its relaxed character.

Graphic Ice Silver shatters the codes of convention and tantalises taste buds; a refreshing take on Champagne!



## Elaboration:

**Aged 2-3 years in our cellars**

*The Chief Winemaker adapts dosage levels to each Champagne in order to enhance its flavours and aromas. The choice of reserve wine is crucial and takes into consideration a whole range of factors, including the proportion of cru wines, year of harvest, grape varieties, and vinification and ageing methods, in order to guarantee the intrinsic style of each Champagne*

## Food and wine pairings:

### **Simple pleasures**

Fresh fruit skewers

### **Fine dining**

Lime and summer fruit *Paris-Brest*

### **Relaxing interlude**

Fresh fruit salad with finely chopped mint  
and cinnamon

Roasted Victoria pineapple with rosemary  
and honey