Sélection Brut

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

Tasting note:
An extremely well-balanced, wonderfully refined and light Champagne which cannot fail to seduce Champagne lovers.

Sélection Brut releases unwavering aromas of white fruit, apple and raspberry to glorious effect. The impressive meunier base layer imparts fruit character and soft, rounded texture, backed by racy, yielding pinot noir structure, skilfully refreshed by crunchy chardonnay fruit. Generally appreciated for its spontaneity, this is the perfect Champagne for sharing, for any occasion or situation.

Drinking occasions:
AS AN APERITIF: best served at 7 - 8°C.

Two to three years cellar-ageing brings lovely balance, while maintaining appealing freshness.
Elaboration:
Aged for 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**
- *Gougère* choux pastries
- Fruity *Comté* cheese (12-18 months old)
- *Ile flottante*

**Relaxing interlude**
- Chicken mini-skewers
- Summer fruit tiramisu

**Fine dining**
- Oyster gratin
- Peking duck and soy sauce

Medals and accolades:

**2 stars**
**87/100**