



CHAMPAGNE
DENIS FRÉZIER

Artisan du terroir

MILLÉSIME 2010

BRUT



Monthelon – Mancy – Chavot-Courcourt

Blend : 60% Chardonnay – 20/30% Pinot Noir – 10/20% Pinot Meunier

Aging : cellar-aged for 6 to 7 years

Dosage : 6g/L



Description

“A vintage of great maturity”

This champagne is made of various grape varieties which are found in our main historic vineyards, and it perfectly represents our passion for grape maturity. The robe displays a gorgeous yellow hue with amber glints, and its delicate foam is truly a pleasure to behold. Then, the wide range of flavors includes notes of brioche as well as grilled, honeyed, and toasted aromas. Such a nose usually denotes great aging potential. Its mouth expresses mineral notes of chalk or flint, and its buttery texture is marked by great finesse.



The winemaker's recommendation

This champagne will be a delight for your guests and the perfect companion for your meals, especially fish and poultry.

