



CHAMPAGNE
DENIS FRÉZIER

Artisan du terroir

MILLÉSIME 2010

EXTRA-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 : 0g/L



Descriptif

‘A vintage of great suppleness’

Thanks to its ‘zero dosage’, this well-balanced and supple champagne certainly knows how to charm your taste buds. Its golden robe with subtle gleams reveals a refined and pleasant string of bubbles. Its nose is elegant, attractive, straightforward and seductive, whereby flavors of sweet almonds and praline meet smoky notes and aromas of dried fruit. Notwithstanding the fact that no sweetening liqueur (the *liqueur d’expédition*) is added after the disgorging step, this champagne reveals great suppleness and some acidity, which in turn provides a long finish and creates a balance much appreciated during the tasting.



The winemaker's recommendation

Ideally enjoyed for the aperitif.

