



CHAMPAGNE DENIS FRÉZIER

Artisan du terroir

TROIS CRUS

BRUT



Monthelon – Mancy – Chavot-Courcourt

Blend : 70% Pinot Meunier - 30% Chardonnay

Aging : cellar-aged for 3 to 4 years

Dosage : 8g/L



Description

'The perfect combination of the generosity of the Meunier and the finesse of the Chardonnay'

This champagne – made from our three main *crus* – beautifully illustrates the quality of our historic vineyards. Its lively plume of bubbles and delicate foam give life to a gorgeous golden-yellow robe which seems to be whirling before our very eyes. Its nose is in constant evolution and perfectly sums up the typicity of the grapes varieties used in its making. Aromas of candied fruit, dried figs and toasty notes of brioche elegantly give way to aromas of fresh white fruits. After a subtle and slightly smooth attack, this wine expresses the harmony which exists between aromas of candied fruit and pastries.



The winemaker's recommendation

This champagne will whet your appetite, making it the perfect choice to accompany your appetizers for all occasions.



Prizes and awards

International Wine Challenge 2016 : **Bronze**

Decanter 2016 : **Commented**



Also available in semi and extra-dry.