

TECHNICAL SPECIFICATIONS

CUVÉE BLASON D'OR - GRAND CRU

BRUT

"Freshness & Structure"



ASSEMBLY :

A blend of 50% Chardonnay and 50% Pinot Noir sourced from the esteemed vineyards of Aÿ, classified as "Grand Cru". To elevate this Champagne, which originates from a particularly distinctive plot, only the initial gentle pressing, known as "La Cuvée", is employed. Aged for a minimum of 4 years in our cellars.



Harvest 2018.

TASTING NOTES :

Color: Presenting an elegant golden yellow hue, adorned with a lively effervescence of fine bubbles.

Aroma: Initially subtle, the nose gradually unfolds to reveal enticing aromas of white fruits such as pear and apple, accompanied by delicate hints of mimosa and dried straw. This Champagne releases fragrances of white nectarine, pineapple, mirabelle plum, and quince jelly, complemented by tertiary notes of almond and brioche.

Palate: Round and delicate, with a gentle touch of acidity that enhances the tertiary aromas reminiscent of freshly baked pastries. Persistent notes of dried fruits contribute to the wine's aromatic complexity. A Champagne of remarkable finesse.



DOSAGE

: 7g/litre



ALCOHOL CONTENT

: 12.5 %



SERVING TEMPERATURE

: 8°C



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