CHAMPAGNE
Vollereaux
MAISON FAMILIALE - DEPUIS 1805

BRUT NATURE

Our Brut Nature can be savoured in “aperitif” or accompany shellfish or oysters.

TECHNICAL CHARACTERISTICS

Blend : 100% Pinot Noir
Dosage : 0 g/l
Ageing : 3 years on lees
Alcohol content : 12%

TASTING NOTES

Eye : The effervescence, intense and steady, forms a persistent ring of mousse. The tint is light yellow with silvery reflections.

Nose : The first nose evokes spicy, peppered notes and light tobacco which, with aeration, gives the way to aromas of zest of citrus fruits and marmalade of orange.

Mouth : The attack is frank and of a beautiful freshness. The mouth is well balanced and ends by an attractive lemony final full of finesse. All of these aromas give harmony and a beautiful length.

MEDALS & AWARDS

90 PTS. JAMESSUCKLING.COM

James Suckling

WINE ENTHUSIAST

91 points

Bottles made in France with 75% recycled glass