



CHAMPAGNE  
**Vollereaux**  
À PIERRY, FRANCE



## BRUT NATURE

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

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### 100% Pinot Noir

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

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.

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.

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Aging : 4 years on lees

Age of the vine : 29 years

Dosage : 0 g/l

Total sugar : 0 g/l

Total acidity : 4.2

pH : 3

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Soil type : clay-limestone

Orientation : Côteaux Sud d'Epernay

Village of grape origin : Moussy, Pierry, Sézanne

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### Scores & Medals :

Gold Medal @ AWC Vienna Wine Challenge 2018