

BRUT When champagne is pure tradition



Vinification

Alcoholic fermentation : in thermo-regulated stainless steel vats Malolactic fermentation : yes Ageing : in thermo-regulated stainless steel vats

Blend

Chardonnay 35% Pinot Meunier 50% Pinot Noir 15% Reserve wines 50%

Ageing in Bottle 36 months minimum on lees in cellars

Dosage 8 g sugar/litre

Final corking Traditional stopper with 2 natural cork discs

Available content

Half-bottle 37.5 cl Bottle 75 cl Magnum 150 cl

Packaging

Box of 6 bottles Can be mixed with the different cuvées Box of 6 or 12 half-bottles Box of 2 or 4 magnums

Tasting

Golden straw yellow

A Nose

1st nose : fresh fruit, citrus and bergamot
2nd nose : pastry notes, toast and fresh butter

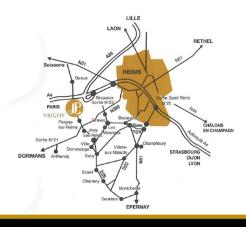
🖗 Palate

Flavors in harmony with the aromas on the nose Greedy, enveloping attack Finish on candied citrus fruits (lemon) which contribute to the wine's length, freshness and power.

Food pairings A great companion at any time Ideal as an aperitif

Temperature service Tasting between 7 and 10°C

Mapping



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