

CHAMPAGNE
Hervé Dubois
RÉCOLTANT - MANIPULANT

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CUVÉE BRUT

Presentation :

First representative of our House, the Cuvée Brut, fresh and fruity is a typical blend of Champagne.

Assembly :

40 % de Chardonnay, 30 % de Pinot Noir et 30 % de Pinot Meunier

Wine Making :

Vinified without Malo-Lactic Fermentation on the Chardonnay. Light filtration before bottling.

Ageing :

from 18 to 30 months

Dosage :

7 à 8 g / L

Tasting :

On the nose, it reveals citrus notes from a great freshness that we find back in a palate at the lemony finish. A light and lively bottle for the aperitif.