

À EPERNAY



EN FRANCE

CHAMPAGNE
ERNEST RAPENEAU



Happy Lunar New Year

Since 2016, Maison Ernest Rapeneau has been presenting a limited edition to celebrate the Lunar New Year and its astrological sign. This cuvée pays tribute to Asian culture, which this year is dedicated to the Fire Horse.

TERROIRS:

Chardonnay from Montagne de Reims and Sézannais. Pinot Noir from Sézannais and Côte des Blancs. Meunier from Vallée de la Marne.

BLEND:

45% Chardonnay
35% Meunier
20% Pinot Noir

DOSAGE:

< 6gr/L - Extra-Brut

TASTING NOTES:

Colour: A brilliant golden color with luminous reflections, sublimated by an attractive string of fine, persistent bubbles, a sign of elegance and finesse.

Nose: The bouquet is elegant and lively, revealing aromas of fresh fruit such as apple and pear, enhanced by citrus notes and a subtle mineral touch.

Palate: A lively, tonic attack on the palate gives way to a creamy texture. Flavors of white fruit and citrus balance perfectly to offer a refined tasting experience. The finish is long, elegant and marked by a fine mineral freshness.

RECOMMENDATIONS :

Storage: Enjoy preferably within 2 years.

Service temperature: Between 8° and 10°C

Pairing: Sea bream sashimi.