

À EPERNAY



EN FRANCE

CHAMPAGNE
ERNEST RAPENEAU

Maison Familiale depuis 1901



BRUT

WINEMAKING

Terroir:

Montagne de Reims

Blend:

45% Pinot Noir

35% Meunier

20% Chardonnay

Dosage:

10 g/l

TASTING NOTES

Appearance: A bright robe with fine, elegant mousse.

Nose: A lively, mineral nose with subtle brioche notes.

Palate: An elegant freshness on the palate, enhanced by fine effervescence and well-balanced citrus nuances.

SERVING TEMPERATURE

Between 8° and 10°C.

PAIRING

Pairs well as an aperitif, or with smoked salmon toasts.