

À EPERNAY



EN FRANCE

CHAMPAGNE
ERNEST RAPENEAU

Maison Familiale depuis 1901

DEMI-SEC

WINEMAKING

Terroir:

Pinot Noir and Chardonnay - Sézannais
Meunier - Vallée de la Marne

Blend:

30% Chardonnay
60% Pinot Noir
10% Meunier

Dosage:

40 g/l

TASTING NOTES

Appearance: A pale golden robe.

Nose: The nose is fresh and expressive, revealing a beautiful fruit-forward palette with subtle brioche notes.

Palate: Generous and indulgent on the palate, unveiling flavors of stewed fruit, date, and dried fig, leading to a fresh and balanced finish.

SERVING TEMPERATURE

Between 8° and 10°C.

PAIRING

Pairs well as an aperitif, or with pan-seared foie gras with figs.

