

À EPERNAY



EN FRANCE

CHAMPAGNE
ERNEST RAPENEAU

Maison Familiale depuis 1901

PREMIER CRU

WINEMAKING

Terroir:

Grapes harvested from Premier Cru villages
Pinot Noir and Meunier - Montagne de Reims
Chardonnay - Côte des Blancs

Blend:

48% Chardonnay
22% Pinot Noir
30% Meunier

Dosage:

10 g/l

TASTING NOTES

Appearance: A clear, luminous robe.

Nose: The nose is fine and elegant, marked by fresh fruit such as white peach.

Palate: Generous and smooth on the palate, both fruity and fresh, supported by delicate honeyed nuances.

SERVING TEMPERATURE

Between 8° and 10°C.

PAIRING

Pairs well as an aperitif, or with white meat or fish.

