

À EPERNAY



EN FRANCE

CHAMPAGNE
ERNEST RAPENEAU

Maison Familiale depuis 1901

VINTAGE 2016

A complex vintage that showcases the skill of the winemakers despite challenging climatic conditions. An exceptionally rainy and cool spring was followed by a very dry summer. This climatic contrast brought a pleasant surprise at harvest, resulting in a particularly distinctive ripening.



VINTAGE 2016

WINEMAKING

Terroir:

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

Blend:

56% Chardonnay
43% Pinot Noir
1% Meunier

Dosage:

8 g/l

TASTING NOTES

Appearance: The robe is a deep golden color.

Nose: The nose is expressive, revealing aromas of white-fleshed fruits with a hint of citrus, offering a sensation that is both fresh and warm.

Palate: Balanced and generous on the palate, with rich fruit flavors unfolding smoothly, highlighting notes of peach and pear.

SERVING TEMPERATURE

Between 8° and 10°C.

PAIRING

Pairs well as an aperitif, or with caramel-glazed pork.