

CHAMPAGNE MENNETRIER

in Arrentières

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◆ CUVÉE BRUT BLANC DE BLANCS ◆ VINTAGE 2006

BLEND:

Cuvee 100% Chardonnay, the Cuvee is entirely made from white grapes. Grapes picked from the 2006 Harvest.

AGEING:

14 years

DOSAGE:

10.6 GR/L

DEGREE OF ALCOHOL:

12.30 %

TASTING:

The nose is generous, opens on citrus candied fruits flavours and white fruits, giving an iodine impression reminiscent of the finesse of some Oysters. The entry on the palate is lively. Acidity is well coated by a sweet and pleasant sweetness, crystallized fruits of lemon and peach. The Ends are perfectly balanced.

WINE AND FOOD PAIRING:

This Champagne will be ideal to accompany a fish dish and seafood, or as an aperitif for special occasions.

Offers with the following dishes:

- ◆ Gillardeau Oysters, crawfish...
- ◆ Sea scallop Risotto, Salmon back and leek fondue



Silver Medal at the competition "Effervescent du Monde 2016"



Silver Medal at the competition "Elle à Table 2021"