

CHAMPAGNE
B ROMUALD
BROGNION

Brut Tradition



Robe:

A shiny, pale yellow robe with a mystifying green sheen and fine bubbles.

Nose:

A fine and expressive nose with sweet, blossom and fruity notes.

Palate:

Vibrant and straight forward on the palate, aromas playing together in harmony. Discreet sensation of pastry.

Blend:

A blend of Pinot noir (35%), Pinot meunier (40%) and Chardonnay (25%), typical of the region.

Match:

Perfect with farm poultry and desserts such as pear pastry or fig ice cream.

Presentation:

Half bottle of 37.5 cl.

Bottle of 75 cl.

Magnum bottle of 150 cl.

Contact :

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