

# Zéro Dosage

THE PURES



- Floral
- Vivid
- Ardent



## BLENDING

50% PINOT NOIR

50% CHARDONNAY

## DESCRIPTION

AGING : 36 months on lees

## OENOLOGY

- 20 % reserved wine
- First press only
- Tangential filtration
- Alcoholic & malolactic fermentation at 16° & 18° in thermoregulated vats.

## TERROIR

Côte des Bar mainly

DOSAGE  
BRUT NATURE : 1 G/L

SERVICE : 8 - 10°C

## AROMAS



DRIED APRICOT



ALMOND



TOAST

## PAIRING



FRESH  
OYSTERS



PAN-FRIED  
SCALLOPS

## THE EYE

Graceful golden color with amber glints that reflect its extreme luminosity.

## THE NOSE

Bright and limpid with a rim of fine, creamy bubbles. Just like a breath of fresh air, the nose is distinctly delicate with aromas of crisp blossoms. It is reminiscent of a beautiful summer morning and garden scents. Aromas of dried fruits, hazelnut and almond with fine, herbaceous notes.

## THE MOUTH

The taste is rich and luscious with a perfect balance between vivacity and mellowness. The Brut Zéro Dosage is ideal for a splendid wedding. With such a voluptuous finish, how could it be anything less than noble?

