



GUY CHARBAUT

CHAMPAGNE

Selection

BRUT



Champagne Selection Brut is the heritage of the champagne Guy CHARBAUT through a well-balanced blending of the three traditional grapes.

The power of the Meunier, the floral bouquet of the Pinot Noir and the slightly acid aromas of the Chardonnay get involved for a wine of apéritif or buffets.

WINE-MAKING

The Selection is a traditional blend of three Champagne grape varieties comprising 33% Pinot Noir, 33% Pinot Meunier and 34% Chardonnay.

A significant amount of reserve wines is added (50%).

The dosage is around 8 g/litre.

Minimum ageing 4 years in bottles.

TASTING

Eye : Bright golden-yellow colour. Small, fine bubbles create a lingering creamy ribbon.

Nose : Its nose releases mandarin leaves, pine bark and herbaceous aromas. When aired, it unveils more intensely spiced and peppered notes.

Palate : A pleasant sensation of freshness and roundness prevails on the palate.

PAIRING

This wine is perfect on any occasion and particularly enjoyable for aperitifs and with gastronomical delights.

AWARDS



BOTTLING

1/2 bottle
37,5cL



Bottle
75cL



Magnum
150cL



Jéroboam
300cL



Mathusalem
600cL



Salmanazar
900cL



Balthazar
1200cL



Nabuchodonosor
1500cL



Unexpected Treasures

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