

BRUT ZÉRO



## CHAMPAGNE LÉTÉ-VAUTRAIN

**Size:** 75 cl.

**Blend:** 40% Pinot Meunier, 40% Chardonnay and 20% Pinot Noir.

**Dosage:** 0 g/l.

**Ageing in bottle:** 4 years.

### Characteristics:

This exceptional champagne is made from the grapes grown on our best plots and has zero-dosage at the end of the Champagne-making process. It is subsequently stored for a period of four years and has remarkable structure, balance and complexity. Champagne Lété-Vautrain's 'Brut Zéro' has nice hints of white flowers and apple aromas for a zest finish, with subtle notes of brioche. It will please the most demanding champagne lovers.

### Food pairings:

'Brut Zéro' is the perfect aperitif or can be served with oysters. It is also the ideal choice not only for seafood, but with jamon Iberico, cheeses like Comté, Emmental, Gruyère or Parmigiano.

