

MILLÉSIME 2014



CHAMPAGNE LÉTÉ-VAUTRAIN

Size: 75 cl.

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

Dosage: 6 g/l.

Ageing in bottle: 7 years.

Characteristics:

Its beautiful deep gold is accompanied by fine and delicate bubbles. In the nose, lightly buttery notes come to charm our senses. Then the freshness of citrus fruits, grapefruit and lime, and redcurrant perfectly balance the mature palate of this 2014 vintage. The finish, slightly toasted, is harmonious and of a pleasant length.

Food pairings:

This champagne can be served throughout the entire meal: As an aperitif, and with seafood, fish, stuffed roasted capon, turkey and cheeses.

