

BRUT MILLESIME 2012



For us, this is definitely «the vintage of the decade». This amazing year has a special place in our hearts because it's our daughter's year of birth, so we took time to make something amazing out of it.



67% Pinot Noir – 33% Chardonnay

No malolactic fermentation

10 years of ageing on the lees

Dosage : 3 g/L (homemade liqueur)

Aromas: *grilled & candied fruits aromas.*

Flavours: *Striking and overt with plentiful peaches, berries and white blossom contrasting with an underbelly of vanilla, apple strudel and toasted bread. Wonderfully fresh and alive.*

Wine & food pairing:

all along, from aperitif throughout the meal or even the whole evening

Sea food in general (for its minerality)

Fish or sea food gratin

Citrus tart

CHAMPAGNE ANDRÉ CHEMIN
3 RUE DE CHÂTILLON, 51500 SACY - FRANCE

+33 (0)3 26 49 22 42

contact@champagneandrechemin.fr

www.champagneandrechemin.fr

EVA CHEMIN

+33 (0)6 27 15 38 96