

LITTLE DARK MOUNTAIN – BRUT

Don't Mess with the Taste.



A cuvée born in fascinating terroirs of Sacy, Écueil, on the slopes of the “Petite Montagne de Reims”. Don't trust this simplistic approach, there's more to this region than what shows on the surface, there is a terroir full of captivating aromas. Pinot Noir is at its summit and shows it in this cuvée, without compromise.



100% Pinot Noir

100% cuvée

57% perpetual reserve

With malolactic fermentation

A minimum ageing of 15 months on the lees

Dosage: 3 g/l

Aromas: *spices & purity*

Opens up wisely, takes its time to get to know its environment. We find lightly peaty aromas, with a hint of bay leaf, sage and tobacco. The purity of wine comes closer and promises a dense palate.

Flavors: *red fruits & salinity*

And the density came, much more important than what the nose suggested, it is expressive, structured, and marked by the elegant force of Pinot Noir. The red fruits and the black fruits make the pair, with myrtle and mulberry in the front. Saline and fleshy finish, to confirm the wines force and purity.

Wine & food pairing:

from aperitif to the main course

Duck Confit Parmentier

Lasagna

Just any kind of Confit

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Formerly known as
“Brut Tradition”