

**MILLESIME 2016**



**Generous but unpredictable, nature gives us some exceptional vintages. Made with twice as much Pinot Noir as Chardonnay, this vintage wine has only partially undergone malolactic fermentation, giving this unique Champagne the exceptional character that will guarantee the success of your cocktails and aperitifs.**



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67% Pinot Noir – 33% Chardonnay

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Partial malolactic fermentation

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6 to 7 years ageing

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Dosage: 4.6 g/l

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**Aromas:** *floral & airy*

The initial floral nose (hints of acacia) quickly plunges us into a subtle blend of citrus fruit and hazelnut aromas, with a hint of chocolate. A beautiful complexity that exalts with a delicate citrus flavour.

**Flavours:** *freshness & citrus*

Generous and very fresh on the palate, the elegance of these mellow citrus fruits is appreciated, finishing on more pastry notes supported by a lemony finish.

**Wine and food pairing:**

*A unique champagne with an exceptional character that will guarantee the success of your cocktails and aperitifs.*

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Sea food in general (for its minerality)

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Poached pear

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Yellow fruit tart

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