

CHAMPAGNE



POL GARDERE

BRUT

Origin

This cuvee is composed of wines coming from 30 crus across the AOC Champagne area.

The 3 grape varieties authorized in Champagne are blended as follow :

- 50% Meunier
- 45% Pinot Noir
- 5% Chardonnay

Winemaking

The grapes are picked manually during the harvest.

Alcoholic fermentation turns the sugar from the grapes into alcohol. Right after, malolactic fermentation gives body to the wine.

In February, wines from the latest harvest are blended. We add approximately 25% of reserve wines from previous years.

Filtration is the slightest possible to respect all the qualities of the wine.

The “Prise de Mousse” is induced in the cellar with a permanent temperature control.

The champagne is then aged for 18 to 24 months in the cellar until disgorgement.

Disgorgement (removing of the lees) is done a few months prior to the shipment of the bottles.

Characteristics

- Color : Pale golden yellow
- Aroma : The nose has a beautiful freshness dominated by white flower aromas
- Taste : On the palate, this champagne shows ripe fruit aromas, roundness and a good balance, with a nice persistence

Dosage in sugar: approx. 10 g/l

Alcohol: 12% by vol.

Tasting recommendations

Ideal for the aperitif, it is to be served chilled between 6 and 8°C.

Ready to drink now, it can be kept 1 to 2 years, lying in a cool atmosphere, away from light (between 12 and 16°C).

Award : Le Guide Hachette des vins ★

