

HAMPAGN

MILLÉSIME

2009





Champagne Millésime 2009

Fine bubbles, delicious, elegant

Blending:

- 60% Chardonnay
- 40% Pinot Noir

Ageing: 9 years

Champagne with a light yellow colour and regular bubbles, it has a very strong and vinous taste with vanilla flavour and harmonious mellow woody notes. The Millésime is very much feminine and it is characterized by its softness and finesse.

12 %/vol Degress of alcohol: **Tasting temperature:** 7 to 10°C Dosage: 8g/L Preservation at home: 24-36 months

Rewards/prizes:

Gault & Millau - Guide des Champagnes in 2019

To drink with:

Pre-dinner shot glasses with avocado and prawns or sweet and sour dishes: filet mignon with apricots, rice with prawns and mango.



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