



CHAMPAGNE LOUIS BROCHET BRUT HÉRITAGE

PRODUZION AREA

In the heart of the Ecueil Premier Cru, a few kilometres from Reims, the vineyards gather around the winery. The entire production process is followed directly by the owners who vinify exclusively grapes harvested in their beautiful vineyards.

THE GRAPES

Grape variety: 70% Pinot Noir, 20% Chardonnay, 10% Pinot Meunier

Bottle production: 51.000 bottles

Bottling: april 2022

IN THE VINEYARD

Our Brut reflects the grape variety of our vineyard, with a strong Pinot Noir dominance: the Montagne de Reims where the estate is located with the villages of Ecueil, Sacy and Villers aux Noeuds, both classified Premier Cru.

IN THE CELLAR

Vinification: the Brut is made up of 50% of 2021 wine, supplemented by 50% of reserve wines (Solera since 2010), kept in thermo-regulated vats. This blend gives it its identity and its constant style.





Aging: our Brut is then bottled in April, after six months of stabilization and natural improvement of the wine, then aged in the cellar until its optimal tasting period.

THE WINE

Colour: straw yellow color with golden nuances, bright and limpid.

Nose: aromas of yellow flesh fruits such as apricot and peach but also exotic touches as well as citrus notes. Aeration is enriched with dried fruits (almonds) but also toasted fragrances.

Mouthfeel: on the palate, the attack is beautifully clean and fleshy, it restores the fruity and tangy aromas of the nose with greed. As it evolves, this Champagne is pleasantly lively; by a good freshness and a fine texture; moreover the bubbles are well integrated which gives it lightness.

FOOD PAIRING

Food and wine pairing: Casserole of farm poultry with quinces or fricassee of scallops with vegetables.

On the go: small dice of truffled Gouda.

