



# CHAMPAGNE LOUIS BROCHET BRUT NATURE HÉRITAGE

## PRODUCTION 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:** 20.000 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 cuvée is distinguished by the fact that no shipping liquor is added. Lovers of very dry wines will be enthusiastic about this champagne, which expresses the wine in its original form.





**Aging:** bottled in April, after six months of stabilisation of the wine, and then aged in the cellar until its optimal tasting period.

### THE WINE

**Colour:** straw yellow with golden hues, brilliant and clear.

**Nose:** pear, peach and fresh mushroom notes make up a full-bodied nose.

**Mouthfeel:** maturity emerges on the palate, with aromas of quince and vanilla. The bubbles subtly tickle the palate, before a pleasant finish that combines fruitiness and evolution, with a balance of acidity and bitterness.

### FOOD-PAIRING

**Food and wine pairing:** asparagus puff pastry with beurre blanc or scallop kebabs.

**On the go:** breadsticks and hummus.

