

# BRUT MOSAÏQUE



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Our cuvee Brut Mosaïque, the result of rigorous choice and uncompromising selection, expresses with elegance the singularity of our style.

### THE BLEND

- 40% CHARDONNAY
- 35% PINOT NOIR
- 25% PINOT MEUNIER
- 25-35% RESERVE WINES

### AGEING

MATURED ON LEES FOR 3-4 YEARS

### DOSAGE

8-10G/L

### RECOMMENDATIONS

CELLARING: 1 TO 3 YEARS

SERVING TEMPERATURE: 8/10°C

### ACCOLADES

2015 : Wine Spectator 90/100  
2016 :



### TASTING NOTES

A shimmering, satiny pale gold colour with deeper gold nuances and flashes of jade. Fine bubbles presage a champagne that is fresh and opulent.

Floral (rich honeysuckle) and fruity (crushed pear, preserved lemon, peach) aromas mingle with soft creamy notes of biscuit and fresh crusty bread.

Airing reveals a profusion of more intense and sumptuous notes of fig, grenadine, lily and sunflower, as well as spices such as star anise and liquorice.

The sensation in the mouth is full and fruity, underlined by citrus aromas of lemon and orange.

A sincere, diaphanous champagne of great generosity.

### FOOD PAIRINGS

- Grilled or marinated prawns
- Crab canapés
- Pan seared langoustines with orange, basmati rice with almonds