Champagne Charles Chevalier Brut d'Honneur



Producer: Champagne Les Rives de Marne

Winemaker: Francis Tribaut Country of Origin: France Region of Origin: Champagne

Grapes: Pinot Noir 50%, Chardonnay 30%, Pinot

Meunier 20% **ABV:** 12%

Case Size: 6x75cl Vintage: NV

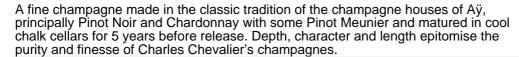
Suitable For: Vegetarians and Vegans

Closure Type: Cork



Classic and very affordable.

Tasting Note



In The Vineyard

The vines are mainly planted in shallow soil overlaying chalk which encourages the roots to grow deeply into the chalk, providing them with water and warmth. The Pinot Noir vineyard in Aÿ has a sunny south facing slope, which enables the grapes to reach excellent maturity. We try to undertake sustainable and environmentally friendly practices where possible. The harvest is always done by hand and usually takes place between the 15th of September and the 15th of October.

In The Winery

Grapes are whole bunch pressed and the juice is racked to a tank where it is allowed to settle for at least 12 hours. The clear juice is racked and yeast added to encourage a thorough fermentation at a cool temperature, approximatly 15-17 C. After a short period of post ferment maturation, the wine is bottled with a yeast addition to allow for secondary, in bottle fermentation. The dosage is 9 g/l.

Awards & Press

NV: IWC 2015 - Silver

NV: Sommelier Wine Awards 2014 - Bronze

Decanter World Wine Awards 2013 - Silver

NV: "Crisp and nutty with a lovely, broad, yeasty style. Good and honest with a gentle, juicy attack." Judges Comments, Sommelier Wine Awards 2014

NV: "Fresh and round with bready toasty notes, good balance and acidity, and a zippy finish, this offers 'great concentration for the price', said York & Samp; Albany's Nigel Lister.", Judges Comments, Sommelier Wine Awards 2013

NV: "Golden-apple, nutty and lemon notes. Toasty and ripe fruit with a touch of caramel. Clean finish." Judges



Food Recommendations

Classic aperitif or try with good fish and chips!

comments, DWWA 2013