



**C H A M P A G N E**  
— **HÉRITAGE** —  
by **J. CHARPENTIER**

« *Nothing is more serious than pleasure* »

*Jean Cocteau*

Round and charming, with notes of fruits, this champagne with the assembly of the 3 grape varieties, dominated by the pinot meunier, will give you a great pleasure from the aperitif to the dessert

**Variety** : 50% Pinot Meunier, 30% Pinot noir, 20% Chardonnay

**Crus** : Villers sous Chatillon, Reuil, Châtillon sur Marne, Neuville sur Seine and Le Breuil

**Vinification** : 1st alcoholic fermentation only in thermoregulated tanks followed by malolactic fermentation and then blending with reserve wines stored in temperature-controlled vats and big oak barrels.

**Ageing** : Ageing in the cellar from 36 to 42 months

**Dosage** : 5,2g/L

**Tasting** :

- Eye : Bright and clear dress with fine and abundant foam
- Nose : Fine and delicate with fruity notes of citrus and red fruits
- Mouth : Round, full bodied and well balanced with a pleasant finish and a nice length



*Plaisir*