



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, 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