

# CHAMPAGNE CLAUDE JOSSE, BRUT

## - Grapes:

80% Pinot Meunier  
20% Chardonnay

## - Wine Making:

Traditional Champagne Pressing.  
Settling and racking by natural gravity.  
Alcoholic fermentation between 16 and 20 °.  
Ageing on lees.  
Malolactic fermentation sought.  
18 months aging in the cellar.

## - Tasting:

The color is deep gold.  
The nose is fruity with citrus notes.  
The palate is soft and fruity with a  
great balance and a pleasing harmony.

A fruity Champagne,  
well-rounded with the Pinot Meunier  
which ensures a good evolution.

## - Food Pairing:

Fish (mullet), shellfish, foie gras,  
black truffles, duck "à l'orange", curry meals,  
caramel chocolate fondant ...

## - Service Temperature:

Served at 8° C.

