

CHAMPAGNE CH. DE L'AUCHE

Racines' Collection

BRUT NATURE

Lively, bright, and sharp

Tasting

The nose reveals notes of peach and pear.

The attack is lively with a beautiful salinity and tension carried by the sandy soil of this terroir.

Aromas of grapefruit and warm spices such as pepper accompany the dynamism and freshness of this wine.

Dosage

0 g/l

Blend

85% Meunier, 15% de Pinot Noir

Vinification

60% wines from the reference year

40% reserve wines

Minimum of three and a half years in cellars

Minimum of 6 months' rest after disgorging

Pairings

Raw fish (carpaccio, ceviche, sashimi...) seasoned with a citrus sauce, perfect as an appetizer!



Rue de Germigny, 51390 JANVRY - FRANCE
Tel : + 33 (0)3 26 03 63 40
www.champagne-de-lauche.com

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