

CHAMPAGNE CH. DE L'AUCHE

“Racines” Collection

BRUT SÉLECTION

Mature, long, and generous

Tasting

Aromatic nose with generous, juicy pear and apricot scents. The expression also reveals depth thanks to evolving aromas (hazelnut, bread).

The attack is round with a very appealing balance of acidity and sugar. The texture is smooth, and the wine is dynamic with a beautiful vinosity while remaining light. It benefits fully from the contribution of reserve wines and time spent in the cellar to offer complexity between youthful aromas and those born of prolonged aging.

Dosage

7 g/l

Blend

85% Meunier, 15% de Pinot Noir

Vinification

60% wines from the reference year
40% reserve wines
Minimum of 3½ years in cellars
Minimum of 6 months' rest after disgorging

Pairings

Savory and sweet dishes made with white meat or poultry, giblets (foie gras, sweetbreads), mushrooms, served as an appetizer with savory and sweet petits fours.



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