

Brut Selection



A classic blend of the three grapes found in the Champagne region resulting in a well-balanced and pleasing wine. Pinot Noir gives the structure and the strength to the wine while Chardonnay adds finesse and elegance and Pinot Meunier the fruitiness and freshness. Following the primary alcoholic fermentation, all Paul Clouet wines undergo a secondary malolactic fermentation to give them body and character even when they are still young. Fermented and aged in stainless-steel vats where temperature is closely controlled and ultimately preserve the grape's primary aromas. At least 15% of the final blend comes from reserve wine. After bottling the wine is aged on lees for 24 months. Once disgorged the bottles are left to rest for a minimum of 3 months to allow the wine to settle and blend in nicely with the dosage and offer the ultimate balance and freshness.

Grape varieties : 40% Pinot Noir, 30% Pinot Meunier and 30% Chardonnay

Soil : Clay & Limestone

Alcohol : 12%

Tasting notes :

Appealing and rich aromas with finesse. Expressive; sweet plum, lychee, quince and hints of vanilla. A well-structured wine with harmonious balance. Fresh acidity, generous and mellow. This is a versatile Champagne that will pair well with food and also ideal as an aperitif.

Press Notes

Stephen Tanzer

NV

90 points

