



Champagne
FREREJEAN FRÈRES
PREMIER CRU
BRUT

No 12550

PRODUCE OF FRANCE PRODUCT OF FRANCE





CHAMPAGNE
FREREJEAN FRÈRES
à AVIZE

BRUT NV PREMIER CRU

COMPOSITION - VINIFICATION

Blend of Chardonnay and Pinot Noir from Premier Cru plots of the Côte des Blancs

50% Chardonnay
50% Pinot Noir

Vinification:

- Non Vintage
- Malolactic fermentation
- Resting at least 6 months in cellar after disgorgement
- Brut

TASTING NOTES

Our Brut is elegant, with a beautiful maturity of fruits and tension on the palate.

Its expressive nose develops aromas of baked apples and dry fruits leading to aromas of honey and almonds.

On the palate, nuances of white fruits, spices, candied fruits, honey and brioche are enhanced by a delicate mousse.

FOOD PAIRING

This champagne can be enjoyed simply as an aperitif, or with a Risotto, as well as some aged Iberico Ham

90/100

MARKUS DEL MONEGO - MASTER OF WINE



Gold - JAPAN WOMEN'S WINE AWARDS

89 points - ROBERT PARKER

94 points - BORDEAUX INDEX

It's certainly fuller and older than most NVs. Quite a mouthful. Very aperitif and entrée wine.

Drink 2019-20263

16,5/20 - JANCIS ROBINSON