



*Champagne*  
**FRERE JEAN FRÈRES**  
PREMIER CRU  
EXTRA BRUT  
PRODUCE OF FRANCE

A AVIZE



CHAMPAGNE  
**FRÈRE JEAN FRÈRES**  
à AVIZE

## EXTRA BRUT NV PREMIER CRU

### COMPOSITION - VINIFICATION

50% Chardonnay and 50% Pinot Noir picked on old vines of over 40 years old in Premier and Grand Cru vineyards of the Côte des Blancs.

50% Chardonnay  
50% Pinot Noir

Vinification:

- Non Vintage
- Tête de cuvée
- Malolactic fermentation
- Resting at least 6 months in cellar after disgorgement
- Extra Brut

### TASTING NOTES

On the nose, noticeable presence of a perfect balance. A Chardonnay with shy aromas of toasted almonds, tempered by a mineral and tense Pinot noir.

On the palate, at first the Chardonnay shows notes of candied apples and pears, evolving with aromas of a homemade brioche, which are all signs of prolonged aging in the cellar. This champagne remains tense thanks to the Pinot Noir which awakens the wine and frames it with a slight hint of salinity and energetic acidity. As a whole it is refined by a very low sugar dosage which allows the aromas to develop in a natural and clear way.

### FOOD PAIRING

This exceptional vin de Champagne will blend perfectly with a game meat.

