

CHAMPAGNE

H. de Choiseul

by Champagne Vollereaux

PREMIER CRU BRUT

30 % Chardonnay - 40 % Pinot Noir - 30 % Meunier
Sugar level : 6 g/l - Aging time on lees : 6 years

Elaborated exclusively with the vines planted in this very special hill of Pierry our H. De Choiseul Premier Cru perfectly expresses the soul of our "terroir" with its blend of 40 % Pinot Noir, 30 % Chardonnay, 30% Meunier from the harvest 2010.

The six years of aging time on lees in our cellars conferred to this champagne a great complexity of flavors, brioche, peach in syrop, pineapple. The great finesse, which characterizes our House Style, is fully present.

Festive champagne, it can be served on every occasion, by itself or accompanied with grilled sesame bread sticks or wasabi crispy prawns.



When Tradition meets Excellence...