



Breton Fils | Blanc de noirs Millésime 2015

Brut | 50% Ay Vallée de la Marne, 50% Fèrebrianges Côte des Blancs
Encapsulating a year of true exception...



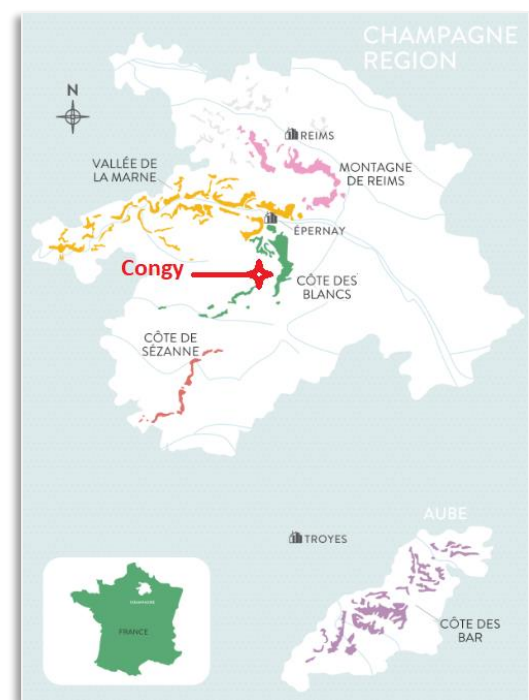
- **Dosage:** 6 g/l - **Ageing:** 6 years on lees, Millésime 2015 being an exceptional year
- **Vinification:** 100% Pinot noir - 100% stainless steel
- **Malolactic fermentation**
- **The Visual:** A robe of pale gold synonymous with freshness
- **The nose:** An abundance of aromas starting with yellow fruits then apple compote and ending with hints of brioche.
- **The mouth:** This champagne is structured, complex, supple and elegant showcasing a delicate maturity. Above all, the mouth is fresh and leads to a fine finish.
- **Food pairing:** Perfect as an aperitif or with poultry/veal.

The Grower

Founded in 1945, Ange Breton breathed the soul and spirit into his champagne house and passed on his lifelong passion to his children. Today, Reynald and Fatima Breton share the same love of the vines and have successfully ensured the domain's success. They are renowned for their attentive relationship to their vineyards. Whether it's ecological responsibility or the methods of making their champagnes, they always make sure to work with integrity and responsibility. They have learned to know exactly the aromatic palette of each of their vines. Today they have 17 hectares: 3 hectares 50 of pinot noir, 7 hectares of pinot meunier and 6 hectares 50 of chardonnay.

The Terroir

Mainly composed of chalky soil, which keeps warm during winter and easily retains water during summer. This allows to form a water reservoir storing up to 400L of water in a square meter to provide sufficient water during the summer when dry weather.



Breton Fils champagnes are sourced, imported and distributed by Propellis:

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