



Breton Fils | Zero Dosage

The purest essence of sophistication...

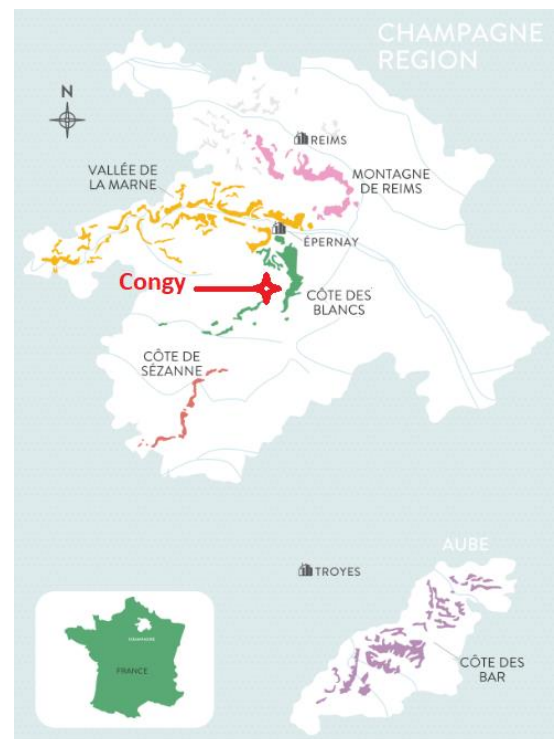




- **Dosage** - 0 g/l
- **Malolactic fermentation**
- **Vinification** - 50% Pinot noir & 50% Chardonnay - 100% stainless steel
- **Ageing:** 3 years on lees
- **The nose:** Aromas of yellow fruits mingle with citrus fruits (clementines, orange peel). Followed by notes of maturity such as dried apricot and ripe wheat make the aromatic panel more complex.
- **The mouth:** Tense mouth. Lively, sharp, and sparkly but without aggressiveness. The low dosage reveals great freshness. The aromas are slightly smoky and roasted. A very fresh finish taste of citrus and mineral.

Founded in 1945, Ange Breton breathed the soul and spirit into his champagne house. By passing on his lifelong passion to his children, several leaders have successively brought life and growth to the family business. Today, Reynald and Fatima Breton share the same love of the vine and have successfully ensured that the domain has developed and evolved.

Breton Fils 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. With their history and experience, they have learned to know exactly the aromatic palette of each of their vines.

Today Breton et Fils currently have 17 hectares, composed of 3 hectares 50 of pinot noir, 7 hectares of pinot meunier and 6 hectares 50 of chardonnay.



Breton Fils champagnes are sourced, imported and distributed by Propellis:
www.propellis.com.au | contact@propellis.com.au |   propellisau

