

PURITY

# BRUT NATURE

Without any dosage at the disgorgement, Brut Nature delicately enhances the raw material. A wine of a remarkable purity and precision, that embodies the authentic and singular craftsmanship of the House.

After nearly 4 years of ageing in the cellars, an autolysis, which is intentionally prolonged, allows to better draw out the exceptional quality of the grapes, originating from the best crus in Champagne.

## A MODEL OF PURITY AND PRECISION

### BLEND

- 45 % Chardonnay
- 35 % Pinot Noir
- 20 % Meunier

### TECHNICAL DETAILS

- Aged for an average of 4-5 years on lees
- No dosage
- Alcohol level: 12% ABV

### TASTING NOTES

- COLOUR** Bright gold, silvery highlights.
- NOSE** Direct but fine. Marked by precision and notes of citrus fruits, with a saline component.
- PALATE** Both complex and clean, full of purity and tension, mineral and chiselled notes, along with flavours of grapefruit and white fruits.

### FOOD PAIRINGS

Brut Nature pairs perfectly with all iodised dishes: oysters, raw fish and shellfish, sea urchins, caviar. It is also marvellous with Thai cuisine or sushi, makis and sashimi.

