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 drawn 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.