CHAMPAGNE
deCastellane

Brut

The Brut perfectly encapsulates the "de Castellane style". A subtle marriage of elegance and pleasure. The winemakers' attachement to the long tradition of the House's quality is reflected in this wine and illustrates the richness and finesse of its style.

Blending

A balanced blend of the three champagne grapes (35% Chardonnay, 35% Pinot Noir and 30% Pinot Meunier) to which around 15% reserve wine is added to guarantee consistency. The wine is aged for a minimum of 24 months to ensure structure and freshness.



Tasting Notes

Pale gold in colour, with a fine, generous mousse. On the nose, notes of white flowers, fresh fruit compote and hints of brioche give the wine its elegance and finesse. On the palate, there are hints of vanilla, white fruits and gingerbread.

Winemaking & Ageing

After a maturation in the cellars at a temperature of 10°C for a minimum of 24 months, the Brut is disgorged and the dosage (9 g/l of sugar) is added by using a liquor made from a base of Chardonnay and Pinot Noir. After dosage, the champagne is left to rest for a further 3 months in bottle before release.

Serving Suggestion

A great match throughout the meal, the Brut will pair well with simple dishes and will also enhance more sophisticated foods. It is also an ideal aperitif for a drinks party or reception.