



Zero Brut Nature

■ Without added sugar, **Zero** (stands for zero dosage) is a frank fresh champagne that unveils all that the grapes and soil have to say. This Brut Nature is rare and remarkable in the balance of the three varieties benefiting from methods of cultivation which respect nature, and which are specially selected at perfect maturity.

Harvest: 2010 and reserve wines

Grapes: 1/3 Chardonnay, 1/3 Pinot Meunier, 1/3 Pinot Noir

Terroirs: Chalk, Sparnacien (chalk mixed with clay), Sand and Limestone

Vinification: First fermentation in stainless steel vats which are thermostatically controlled at each stage of fermentation.

Reserve wines aged in oak barrels

Bottling: May 2011

Disgorging: See date on rear label. Manual

Dosage: 0 g/L - **Brut Nature (no dosage)**

Also available in half-bottles or Magnums (1.5L).

On the eye: Golden with greenish hints, fine mousse.

Nose frank, fine and fresh showing scents of wax, honey, lemon and mandarin.

Mouth: Lively, long, and open with citrus freshness.

Food & wine: A natural champagne, sentimental and open, ideal for those romantic moments. It will be particularly appreciated as an aperitif, and with suchis and oysters.

References:

Robert Parker : *"generous, beautifully balanced - 93 pts"*

Harpers Magazine : *"fruit and terroir shine through"*

Bettane & Desseauve Guide : 16.5 / 20

Gault Millau Guide : *"89 pts"*

Gerhard Eichelmann : * * * *

Revue du Vin de France Guide : 15 / 20 *Editor's Choice*

