



Champagne
FRERE JEAN FRÈRES
PREMIER CRU
BRUT



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PRODUCE OF FRANCE - PRODUCT OF FRANCE



CHAMPAGNE
FREREJEAN FRÈRES

À AVIZE

BRUT NV PREMIER CRU



16,5/20

JANCIS ROBINSON - FINANCIAL TIMES

COMPOSITION - VINIFICATION

Blend of Chardonnay and Pinot Noir from Premier Cru plots of the Côte des Blancs.

50% Chardonnay
50% Pinot Noir

Vinification :

- Non Vintage
- Malolactic fermentation
- Mise en cave June 21st 2013
- Resting at least 6 months after disgorgement
- Low dosage Brut

TASTING NOTES

Our Brut is elegant, with a beautiful maturity of fruits and tension on the palate.

Its expressive nose develops aromas of baked apples and dry fruits leading to aromas of honey and almonds.

On the palate, nuances of white fruits, spices, candied fruits, honey and brioche are enhanced by a delicate mousse.

FOOD PAIRING

This champagne can be enjoyed simply as an aperitif, or with a Risotto, as well as some aged Iberico Ham.



*It's certainly fuller and older than most NVs.
Quite a mouthful. Very Aperitif and entrée wine.*

Drink 2019-2023

JANCIS ROBINSON