



CHAMPAGNE LÉTÉ-VAUTRAIN






BRUT

AUTHENTICITY

ZÉRO

This champagne is all about expression. Its zero-dosing blending reveals its singular ambition: authenticity.

BLEND - DOSAGE 0g/l - 12,5% volume




-  50% Meunier
-  25% Chardonnay
-  25% Pinot Noir

AGEING 4 years in our cellars

VINIFICATION

Grapes immediately cold pressed
Stainless steel tanks and oak barrels

TASTING

-  the golden robe is nuanced with green glints and endless fine bubbles..
-  this cuvee is remarkable thanks to its balance, precision, structure, and its fine aromas.
-  hints of white flowers and apples that leave way to a lively palate with subtle notes of brioche.

PERFECT PARING  SERVICE TEMPERATURE 8°C - 10°C

Brut Zero is the perfect aperitif and is also the ideal choice to accompany the fine flavours of oysters, seafood, Iberian ham, and hard cheeses such as Comté, Emmental, Gruyère, and Parmesan, among others.

Available in
bottle (750ml)

ZÉRO DOSAGE



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PLEASE DRINK RESPONSIBLY