

CHAMPAGNE

LÉTÉ-VAUTRAIN





BRUT

TERROIR

204

Our 204 cuvee is made from a majority of Meunier grapes, the favourite grape variety of the Vallée de la Marne, which makes it an authentic terroir wine.

BLEND - DOSAGE **5g/1** - 12,5% volume

\$ 50% Meunier

🗱 25% Chardonnay

25% Pinot Noir

AGEING 3 years in our cellars

VINIFICATION

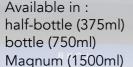
Grapes immediately cold pressed Stainless steel tanks and oak barrels

TASTING

- translucent, deep golden hue.
- fresh and elegant first bouquet, followed by succulent notes of peach and apricot.
- extremely well-balanced palate is characterised by a complex sensation which is both full-bodied and fresh. Notes of apple and peach accompany its beautifully balanced taste. The finish is long with hints of dried fruits.

PERFECT PAIRING (*) SERVICE TEMPERATURE 8°C - 10°C

Perfect for aperitifs and ideal for your barbecues, boards, and brunches.



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