



# PIERRE TRICHET

C H A M P A G N E

*Taille main depuis 1947*

## L'AUTHENTIQUE

BRUT - PREMIER CRU



### SPECIFICATIONS

**Blend** : 53 % Pinot Meunier, 24 % Pinot Noir and 23 % Chardonnay

**Ageing** : 2-3 years

**Disgorging** : a minimum of 6 months prior to sale

**Abv** : 12%

**Dosage** : Brut : 7,8 g/l Demi-sec : 24 g/l

**Bottle sizes** : Half bottle (37.5 cl), Bottle (75 cl), Magnum (150 cl), Jéroboam (300 cl) – all green glass

**Terroir** : Trois-Puits, Montbré, Rilly La Montagne, Ludes, Cormontreuil, Taissy

### TASTING NOTES

**Appearance** : yellow with distinct flecks of amber. Lively effervescence and abundant mousse.

**Nose** : yellow fruit and citrus fruit plus a hint of hazelnuts and a pleasant suggestion of leafy undergrowth.

**Palate** : a world of menthol and spices with even a touch of pepper. A round, fresh and well-balanced wine.

**Key words** : Green apple, subtle, fresh, fruity, balance, dried fruit

**Style** : A classic, young wine that will appeal to a wide audience

**Food matching suggestions** :

Harmonies : white fish, trout or pike. White meat.

Contrasts : white chocolate mousse, sweet and sour dishes

### AWARDS

Featured in the Guide Hachette des vins : in 2002, 2003 (starred) 2005, 2010

International Wine Challenge 2015 : Bronze Medal

