



# PIERRE TRICHET

C H A M P A G N E

*Taillé main depuis 1947*

## L'HERITAGE

BRUT - PREMIER CRU - BLANC DE BLANCS



### SPECIFICATIONS

**Blend** : 100 % Chardonnay

**Ageing** : 4-5 years

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

**Abv** : 12%

**Dosage** : Brut : 7,8 g/l

**Bottle sizes**: 75 cl « Symphonie » style green bottles

**Terroir** : Trois-Puits

### TASTING NOTES

**Appearance** : yellow with golden green flashes. Beautiful mousse producing a delicate ring of bubbles in the glass.

**Nose** : a fresh attack marked by lemon and citrus fruit followed by more flowery notes with menthol and fennel underpinned by a pleasant creaminess

**Palate** : lively yet silky with excellent length and notes of citrus fruit and violet.

**Key words** : citrus, lemon, mint, fresh butter, undergrowth, vanilla

**Style** : youthful/generous - for all tastes - classic

**Food matching suggestions** :

Harmonies : lemon meringue tart. Choucroute.

Contrasts : beef bourguignon with prunes. Thai cuisine.

### AWARDS

Concours International de Lyon 2016 : Gold Medal

Concours International de Lyon 2015 : Silver Medal

Wine Enthusiast 2015 : 91 out of 100

Decanter 2015 : commended

Guide Hachette des vins : 2 stars in 2014

