



PIERRE TRICHET

C H A M P A G N E

Taillé main depuis 1947

LE CARACTERE

BRUT - PREMIER CRU - BLANC DE NOIRS

SPECIFICATIONS

Blend : 50 % Pinot Meunier, 50 % Pinot Noir

Ageing : 2-3 years

Disgorging : a minimum of 6 months prior to release

Abv : 12%

Dosage : Brut : 7,8 g/l

Bottle sizes : 75 cl clear « Symphonie » style

Terroir : Trois-Puits, Rilly La Montagne, Cormontreuil

TASTING NOTES

Appearance : yellow with distinct flecks of amber. A generous mousse producing a delicate ring of bubbles in the glass.

Nose : notes of white fruit and rich buttery meringue are the first to reveal themselves followed by more complex aromas of white fruit, tobacco, violets and bergamot. A complex and generous wine with an elegant and exuberant character .

Palate : rich, round and full of flavour. A touch of freshness at first before a more biscuity, vanilla character comes to the fore with yellow fruit such as mango and peach.

Key words : clean, light, delicate, subtle, white fruit, seductive, likeable, luscious **Style** : Fullness - to suit all tastes - classic. Easily likeable, well put together and remarkably seductive. A versatile wine, ideal as a stylish aperitif as well as for drinking through the night.

Food matching suggestions :

Harmonies : poultry in cream sauce with morilles mushrooms. Yellow fruit, peaches in syrup.

Contrasts : salmon with caper and fennel sauce. Citrus fruit meringues.

AWARDS

Guide Hachette des vins : 2 stars in 2011

