



Champagne Baudry, Millésime, AOC Champagne, Effervescent Brut, 2012

AOC Champagne, Champagne, France

Armel and José Baudry are totally committed to the 20 ha vineyard and to the elaboration of their champagnes. Their philosophy: Healthy grapes of high quality with ecologically sustainable methods to preserve the environment, health and present unique Champagnes.

PRESENTATION

Produced only the best vintages, this cuvée illustrates the know-how of the house and reveals the particular characteristics of a vintage.

LOCATION

Located in the southern part of the Champagne production area, the vineyard of the Côte des Bar is composed of Jurassic hillsides, established on a limestone of the Kimmeridjien. Interspersed with small green valleys that join those of the Seine and the Aube, it constitutes a true mosaic with multiple exposures.

WINEMAKING

Made from a careful selection of the best juices of the year, this blend is composed of 50% Pinot Noir and 50% Chardonnay.

AGEING

It benefits from 5 long years of ageing.

VARIETALS

Pinot Noir 50%, Chardonnay 50%

12.5 % VOL.

SERVING

Serve between 8 to 10° c (46 to 50°F)

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

The nose, very complex, brings elegant aromas of dried fruits and hazelnuts to very fresh mentholated and lemony notes. The palate, built on a beautiful vivacity, confers to this champagne a surprising length in which are found the aromas of dried fruits, characteristic of a long rest.

FOOD PAIRINGS

This Champagne is ideal to accompany the great occasions of life as an aperitif or during a meal. Perfect match: Savoie cheese platter (Beaufort, Reblochon, Vieille Tomme)







