





Champagne, Champagne Baudry, Privilege, AOC Champagne, Effervescent Brut

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

This Champagne evokes the typicity of the vineyard on the slopes and the power of the Pinots Noirs.

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.

AGEING

The Brut Privilege is kept for three years, the disgorging is done several months before several months before distribution in order to guarantee a perfect quality.

VARIETALS

Pinot Noir 80%, Chardonnay 20%

12.5 % VOL.

Contains sulphites

SERVING

Serve between 6 and 8°c (42 to 46°F)

AGEING POTENTIAL

Enjoy all year long

TASTING

The nose is complex with aromas of yellow fruits and white flowers, leaving a delicate airy sensation.

In the mouth, the lively and straight attack gives way to a deliciously fleshy sweetness, always supported by this beautiful vivacity. The finish on aniseed and licorice notes gives the immediate desire to repeat this magical moment of tasting. The finesse and the freshness of the bubbles support the whole to give a remarkable length to this charming Champagne.

FOOD PAIRINGS

With sushi, in aperitif.

Perfect match: Seared scallops, blood limes and hazelnuts brown butter



