







Champagne Baudry, Héritage Brut, 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 is a Blanc de Noirs (100% Pinot Noir). It is made exclusively from black grapes with white juice: a recognized characteristic of the Côte des Bar.

The visual of this Champagne evokes sobriety and elegance with its black and gold label. It is the the expression of French luxury, chic and classic.

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

VARIETAL

Pinot Noir 100%

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 notes of dried fruits such as almond, hazelnut and as well as notes of stewed yellow fruits. The palate is soft and delicate. The effervescence with fine bubbles remains creamy. The generous attack gives way to an evolution on the roundness. The harmony of the aromas of toasted bread and quince jam is perfectly combined.

FOOD PAIRINGS

With sushi, in aperitif.

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

