



Fig. 4 Bruit blanc

BRUT - PREMIER CRU

Bruit Blanc echoes the liveliness and suppleness of the Bisseuil terroir, classified as a Premier Cru.

The sunny exposure of this vineyard, combined with a blend of 10 to 15% reserve wines, reveals all the richness of this grape variety, alongside with subtle floral and citrus notes.

CÉPAGE(S)	TERROIR(S)	VINIFICATION	VINS DE RÉSERVE	DOSAGE
Chardonnay - 100 %	Bisseuil Vallée de la Marne Premier Cru	Élevé en cuve inox et vieilli pendant 7 ans minimum en cave.	10 % à 15 % selon l'année	5.5 g/L Brut

TASTING



– Bright yellow colour, tinged with a golden sheen.



– Its roundness and warmth are highlighted by notes of bergamot, bitter orange, fresh almond, granny-smith apple and dried linden leaves.



– The mellow effervescence in this wine accentuates its supple and smooth character. Aromas of lemon zest and grapefruit accompany a salty, sweetly bitter finish.

WINE PARING

This champagne is a perfect match for white fish with a soft, fleshy texture, or with pan-fried scallops.

AVAILABILITES



DISTINCTIONS



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