



Champagne
BROCARD PIERRE
CÔTE DES BAR

Bulles de Blancs

Vineyard :

Ground
Clay-Limestone /
Kimméridgien soil

Vintage :

2014

Aging on lees :

4 to 6 years

Aging :

Stainless steel only

Tasting :

The nose is delicate, floral. Here we find a mixture of lime accompanied by notes of vanilla, fresh hazel nuts, then citrus fruits. It is refreshing in the mouth with a long finish then a reprise of touches of citrus fruits that reflect the lightness of this Vintage.

Food / Wine matching :

Lobster bisque and
choux pastry filled
with Comté AOP

Dosage :

2 g/L – EXTRA BRUT

Blending :

100% Chardonnay

Appearance :

La robe est d'un doré
The robe is a very light
gold, the bubbles are
very fine and form a
pretty string.

**Pierre Brocard's
advice :**

« The ultimate in
Champagnization, the
vintage, the purity of
champagne. »

