



Champagne
BROCARD PIERRE
CÔTE DES BAR

L'Egarée

Vineyard :

Ground Clay-Limestone /
Kimméridgien soil

Vintage : 2014

Aging on lees :

3 to 5 years

Aging :

Oak barrel only

Tasting :

This Champagne is very nicely balanced on the palate. That's firstly coming from this blending of 50 % Pinot and 50 % Chardonnay but also by the passage in new oak barrels from Champagne. The array of aromas is quiet light both really intense, easy to drink, dominated by coriander's flavor, the vanilla and delicate wooded bring by a medium heating of the oak barrel.

Food / Wine matching :

A simple omelet with
truffles

Dosage :

0 g/L – BRUT NATURE

Blending :

50% Pinot Noir
50% Chardonnay

Appearance :

Bubbles are there to remember you this Champagne made to celebrate all best times. Finest quality's and elegant bubbles which just asking to lather up.

Pierre Brocard's

advice :

« A Brut nature to let the ripeness of nice vintage let itself express the best it can, with a really tiny add of sulfer during the winemaking. »

