



Champagne
BROCARD PIERRE
CÔTE DES BAR

Tradition NV

Vineyard :
Ground
Clay-Limestone /
Kimméridgien soil

Vintage :
NV

Aging on lees :
24 to 36 months

Aging :
90 % Stainless /
10% Oak Barrel

Tasting :
A flattering nose
dominated by the Pinot
Noir. Good harmony
in the mouth, strength
associated with
freshness but not
heavy accompanied by
a slightly mentholated
finish.

Food / Wine matching :
Hot oysters and
salmon tempura

Dosage :
6 g/L - BRUT

Blending :
Pinot Noir 80%
Chardonnay 10%
Pinot Blanc 10%

Appearance :
Good effervescence
with a pretty string of
fine bubbles, and
golden yellow robe.

**Pierre Brocard's
advice :**
« 3-year blend giving a
balance of quality and
structure thanks to our
reserv wines. »

