

DIDIER CHOPIN



Champagne Brut

Champagne AOC,
Valle de la Marne, France

GRAPE VARIETIES

60% Pinot Meunier and 40% Pinot Noir

VINIFICATION

Champagne method. Aged five years in bottle sur- lees. Disgorged just before release.

TASTING NOTE

A fruity and harmonious sparkling wine. Good structure and plenty of acid with a round, full finish.

FOOD PAIRINGS

Ideal as an aperitif. Great with light hors d'oeuvres and fish entrées or as a complement to pastry.