

**CHAMPAGNE**

**CHAMPAGNE ESTERLIN**

**FRANCE**

**BRUT ÉCLAT NV**



**HISTORY**

In February 1948, 3 families, Fransoret, Dehu and Cadestin, from Mancy, village of the Coteaux Sud of Epernay, close to the Côte des Blancs, have gathered on a common project to produce Champagne. They were then 29 members on a global surface of 23 Ha.

The Cooperative has since grown considerably and developed on the famous Coteaux du Sezannais and Vallée de la Marne (La Chapelle Monthodon).

70 years later, the House lean on 200 members who give their best to cultivate and harvest quality grapes, over a vineyard of 116 Ha.



**The Grape**

**30% Chardonnay, 10% Pinot Noir, 60% Pinot Meunier**



**Tasting Notes**

Clear, yellow and shiny with a nice and straight sparkling bubble aspect. Powerful, matured aromas: fruit compote and dry fruits. Full, tender with freshness and richness. The freshness of Brut Éclat will enhance your appetizers. Perfect companion to a successful aperitif, he will go well with a natural dish such as a roast chicken or a unilaterally cooked fish.



**Food pairing**

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