



CHAMPAGNE

Charles
de Cazanove
TRADITION PÈRE & FILS

CUVÉE ROMANCE
EXTRA-BRUT



TERROIRS

Meunier and Chardonnay - Vallée de la Marne.
Pinot Noir – Côte des Bar.

BLENDING

50% Meunier.
40% Pinot Noir.
10% Chardonnay.

DOSAGE

Extra-Brut : 5 g/l.

TASTING NOTES

Colour:

A pale gold colour, a thin bubble that reveals a very pretty cord.

Nose:

The first aromas reveal subtle citrus notes with a hint of white flowers. The second nose reveals a real smoothness enhanced by white fruit aromas.

Palate:

Fresh and delicious on the palate, with gentle spicy, almost peppery notes. The effervescence brings the palate to life, with delicate springtime aromas of fine flowers, violets and lilac.

RECOMMENDATIONS

Storage:

Enjoy preferably within 2 years.
Serving temperature:
Between 8° et 10°C.

Pairing:

Ideal as an aperitif or with carpaccio of scallops with sesame oil.