

DEPUIS



1920

CHEVALIER

MONOPOLE BRUT

Méthode Traditionnelle Blanc de Blancs Brut



Grape varieties:

Ugni Blanc, Colombard, Chenin and Chardonnay.

The proportion used of each grape necessarily changes each year to maintain the House style.

Winemaking:

Traditional method with a minimum ageing of 12 months.

Tasting notes:

A pale and brilliant gold wine with fine bubbles.

Subtle nose with floral aromas.

The palate is elegant, long-lasting and well-balanced between freshness and fruit.

Food pairing :

This wine goes very well with a starter, either hot or cold as well as fish dishes, white meats or cheese such as Camembert.

Serving temperature:

Between 6° and 8°C.

Additional Informations:

Alcohol: 12 % Vol.

Residual sugar: 12g/l.

Product of France.

Quality sparkling wine.