

Champagne Les Beurys 2017 Grand Cru

(lieu-dit champagne)



On the freshness first, this « plot » champagne was partially vinified with oak (33%) reveals its full potential 1 or 2 years after its disgorging.

A « garde » champagne which be your perfect ally for your daily dishes as the most finest dinner.

Blending : 55% of Pinot Noir and 45% of Chardonnay from selected plots during the harvest 2017

Ageing on cellars : 7 years on lees

Dosage : 4 grams of sugar per liter

Available size : 75 CL

Perfect temperature of service : 10 - 12°C

Tasting commentary :



Light gold color with fine bubbles.



The nose is fresh and mineral blending brioche and citrus aromas then candied fruits.



The fineness and freshness of the Chardonnay express itself first, completed on the second time by pear and caramel notes. The Pinot Noir is revealed by red fruits notes and a mineral touch characteristic of Ambonnay's terroir.



A champagne which will paired with apéritifs, white fishes, pork or with a dessert like a tarte normande.