



  
CHAMPAGNE  
**MICHEL FAGOT**  
— RILLY-LA-MONTAGNE · PREMIER CRU —  
PROPRIETAIRE · RECOLTANT

## LA GRANDE TRADITION — THE FRUITY LIVELINESS —

Blending: 1/3 Chardonnay, 1/3 Pinot  
Meunier & 1/3 Pinot Noir  
1 year matured in tanks and barrels  
Aging on lees under glass during 3 years  
Dosage: 7,9 gr/litre

Yellow and pale gold with a beautiful effervescence that marks the identity of this Champagne.

The first nose is fruity, with notes of peach, hot apple, pear, almond, with a honeysuckle scent and a spicy accent of cumin. Aeration of the Champagne reveals notes of cherry, roasted pineapple, apricot, lemon, rose head, peony.

Champagne develops on the palate a pulpy and coated fruity substance, supported by an acidity of pomelo and fleshy fruits. The mid-palate is orchestrated by a double clay-sand and limestone mineral that gives freshness, fruity volume, tactile span, salinity and salt to the palate. The whole fills the palate with vinousness and chewy and then rushes towards a fresher finish that offers a greedy aromatic return.

The cuvée Brut Tradition is a rich and gourmet Champagne, adapted to your convivial tastings. This subtle blend of the three varieties is representative of the variety of our terroirs.

*Tasting advices:* from a temperature of 48,2°F, in a slender and curved glass that will enhance the Champagne, up to a temperature of 59°F

*Food pairings:* appetizer, *foie gras* toast and sliced red onion confit, grilled quail fillet, carrot, snow peas

