




CHAMPAGNE
MICHEL FAGOT
— RILLY-LA-MONTAGNE • PREMIER CRU —
PROPRIÉTAIRE • RECOLTANT

Sec

— Champagne of heart —

Blending: 40% Chardonnay, 30% Pinot Noir, 30% Pinot Meunier

Ageing: 4 years

Dosage: 28 gr/liter of sugar

Yellow pale color with golden reflections. Finesse bubbles forming a consistent and abundant foam.

Delicate nose dominated by fresh fruits notes such as red fruits and plum. Soft and silky on the palate, expressing on a mixture of fresh fruit and candied fruit flavors.

Soft finish with citrus zest and confectionery flavors.

Tasting advice : From a temperature of 8°C, in a curved glass which will highlight the Champagne.

Food Pairing : Foie gras, sweet or salt plate, chocolate fondant or apple crumble.

