



CHAMPAGNE
MICHEL FAGOT

— RILLY-LA-MONTAGNE · PREMIER CRU —
PROPRIÉTAIRE · RECOLTANT

LA SÉLECTION
DES CLOS 2004
— RACY ELEGANCE —

Blending : 60% Chardonnay, 40 % Pinot Noir
Aging : 10 years
Dosage : 4,5 gr/litre

The nose is full-bodied and reveals beautiful notes of gingerbread and toasted brioche.

On the palate, the attack is fresh. Its elegant structure opens with notes of gingerbread and toast, complemented by a pleasant vinosity. Everything is balanced around a subtle minerality.

Long finish with subtle aromas of red fruits.

Tasting advice: from a temperature of 10 ° C, in a slender, curved glass that will highlight the Champagne, up to a temperature of 12 ° C

Food pairings: ricotta ravioli, medallion of beef with morels, foie gras

