

Domaine ERIC TAILLET

Champagne

ÉGALI'T BRUT

« *Just to enter* »

PRODUCTION

Vallée du BELVAL in the Vallée de La Marne. A Binsonnois plots of 37 years old. Marly soil with clay and limestone. Sustainable Viticulture, grass growing between rows, mechanical plowing, no chemical weedkillers. Foliage treatments and sprayings with pure algae and certified oligo-elements.

A composition of 34% of Meunier, 33% of Chardonnay, 33% of Pinot Noir, Reserve wines : 5 years old, 30 to 40%.

Dosage : between 3 and 5 g/l

Maturation : cellar aged for 24 months on lath.

SENSATIONS

To the eyes : The color is golden pale yellow, crystal-clear, and very luminous ; the train of bubbles is long and lively.

To the nose : it opens on a very fruity note of white-flesh fruits such as pear and yellow peach. It offers delicate touches of hawthorne, mint and green tea. It then develops on more slightly toasted brioche.

On the palate : A lovely aromatic fullness. A nice combinaison offering citrus aromas bringing a lively and dynamic palate. In the mid-palate, it coats the mouth but remains fresh, smooth and delicate with a long lasting

PAIRINGS

Definitely a wine for aperitif, dedicated to finger food ; easy drinking and light. It goes well with simple cougères, a small slice of smoked Belota, Parmesan cops to enhance this wine which will offer you a « bouche gourmande ».

