

## André Borodine Champagne Brut

France

Art. Nr. 58760

### Wine Description

This exceptional champagne, crafted near the renowned champagne capitals of Reims and Epernay, has been aged for three years in the cellar. The bouquet is rich and inviting, with aromatic notes of lime blossom, honey, and lemon. On the palate, it is intense, lively, and refreshingly crisp, complemented by a subtle hint of menthol and herbal nuances. Its long, elegant finish completes this unique and delightful flavor experience perfectly.

### Region Description

The production of champagne is a delicate and intricate art. It requires numerous meticulous steps and the utmost care from the winemaker. We owe this exquisite blend of Pinot Noir, Chardonnay, and Pinot Meunier to the traditional knowledge passed down through generations and an unwavering drive for innovation.

### Food Pairing:

For the ultimate enjoyment of champagne, there's just one simple guideline: savour it before meals, during meals, and after meals—in moments of joy or simply whenever you feel the desire! Nothing more needs to be said.

### TECHNICAL DATA

<b>COUNTRY:</b>	France	<b>VOLUME:</b>	0,75 L
<b>STYLE:</b>	Light & Elegant	<b>WINE TYPE:</b>	Champagne
<b>VARIETAL:</b>	Cuvée	<b>SERVING TEMP:</b>	cooled
<b>ALLERGENS:</b>	contains sulfites		

