

LES BELLES CUVÉES

La Vigne au Roy 2013

Pinot Noir and Chardonnay
working together in harmony

Composed of a 50/50 blend of Pinot Noir and Chardonnay,
La Vigne Au Roy Millésimée is wonderfully vibrant
and perfectly highlighted with floral and fruity notes.

« Champagne fruité et gourmand
à classer dans le haut de gamme »

PAOLO BASSO: Meilleur Sommelier du Monde 2013



Tasting

LOOK: A golden yellow - amber color.

NOSE: Sweet and spicy notes. Aromas of dried fruits and hazelnuts.


MOUTH: Champagne expressive, round with notes of yellow fruit compote or notes of jam. Good persistence in the mouth with a vinous taste.

Culinary alliances

This great Champagne will accompany all festive and emotion moments.

It is ideal for an aperitif for special occasions.

Blending

50% Pinot Noir  50% Chardonnay

Vintage 2013 

Technical characteristics & packaging

BOTTLED IN:
March 2014

SUGAR:
8g / litre

DEGREE OF ALCOHOL:
12% Vol.

AVAILABLE IN:

● Bottle
(75 cl)

● Magnum
(150 cl)

CHAMPAGNE
DE
BARFONTARC