



CHAMPAGNE
JEEPER

SINCE 1949

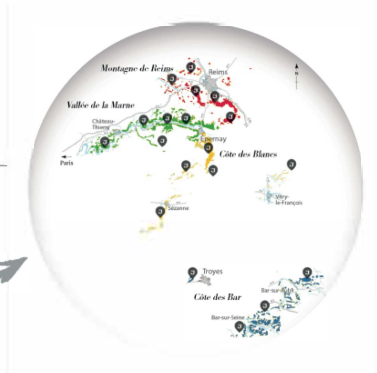


L'ASSEMBLAGE DE L'EXCELLENCE

CUVÉE GRAND CRU

ORIGINS

Villages Terroir Grand Cru :
Oger, Le Mesnil, Ambonnay,
Bouzy, Avize



TASTING NOTES

Bright golden yellow robe.
On the nose, ageing in oak barrels brings subtle notes of roasted hazelnut and fresh brioche.
The expression on the palate is intense, fruity and floral.
With hints of lemon zest and candied citrus.
A beautiful acidity that gives length in the mouth.
The effervescence is delicate. We have a champagne all in complexities !

FOOD PAIRING

Apéritifs
Tartare de Saint-Jacques

BLENDED

98% Chardonnay
2% Pinot Noir
50% oak barrel aging

DOSAGE

Brut, 6 g/l
Size 75 cl



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