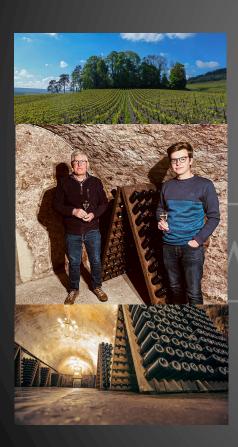
# Our partner:



# Champagne BROCHET-DOLET AOC Champagne, Montagne de Reims

Récoltant Manipulateur (RM)

The family estate is located in Ecueil, in the heart of the Montagne de Reims.



# Winery overview:

Ideally located 10km from Reims, they cultivate vines classified entirely 1er Cru with 3 Champagne grape varieties (Pinot Noir, Pinot Meunier, Chardonnay).

They work within a union of winegrowers to press our grapes and vinify our wines.

The blending, bottling and champagnization operations are carried out entirely in their cellars. It is with the traditional and family know-how that they producef excellent quality cuvées, in order to be present at your side during your festive moments.



# **Champagne BROCHET-DOLET** Brut 1er cru – Tradition



# Grape Varieties:

80% Pinots noirs, 10% Chardonnay, 10% pinot Mennier

#### Tasting

30% of reserve wines are used to obtain a consistent quality, 2 years minimum aging on lees in the cellar

Pinot Noir dominates by its and roundness. This very fruity champagne can be enjoyed as an aperitif but and white meats

#### Analyses Alcohol: 12°

Sugar: 9gr/1

# **Champagne BROCHET-DOLET** Brut 1er cru – Rosé



## Grape Variety: 100% Pinot noir

# Tasting

2 years minimum ageing on lees in the cellar. Blend of pinot noir and red

champagne wine.

Creamy and greedy, with aromas of red fruits, this champagne seduces as an aperitif and with sweet desserts (tart, fruit salad, brioche).

# Analyses

Alcohol: 12° Sugar: 10gr/1

# **Champagne BROCHET-DOLET** Brut 1er cru – Sélection 2013



Brochet-Dolel

SÉLECTION | MILLÉSM EMIER CRU 2013

### Grape Varieties:

40% Pinot noir, 60% Chardonnay

4 years of aging on lees in the cellar. The chardonnay dominates by its

### Analyses

Alcohol: 12° Sugar: 8gr/1

# **Champagne BROCHET-DOLET** Brut 1er cru – Chardonnay



RUT CHARDONN PREMIER CRU

# Grape Variety:

100% Chardonnay

complex and subtle.

#### Tasting

This "blanc de blancs" Champagne, aged 4 years in the cellar, is a wine of great finesse,

To be enjoyed as an aperitif, with fish or seafood.

## Analyses

Alcohol: 12° Sugar: 10gr/1

# **Champagne BROCHET-DOLET**

Brut 1er cru – Prestige 2015

# **Champagne BROCHET-DOLET** Sec/1/2 sec 1er cru – Tradition

# **Champagne BROCHET-DOLET** Extra brut 1er cru – Tradition



BRUT TRADITION PREMIER CRU

Grape Varieties: 50% Pinot meunier, 50% Chardonnay

#### Tasting

A wine from a single year of harvest.

6 years of aging on lees in the cellar.

This champagne with character, winey, with a nice length in the mouth, can be enjoyed as an aperitif, with foie gras or dishes in sauce.

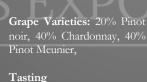
# Analyses

CHAMPAGN

Brochet-Dolet

PREMIER CRU 2 0 1 2

Alcohol: 12,3° Sugar 8gr/1



Ideal with desserts, fruit tarts or

#### Analyses

Alcohol: 12,3°

Sugar 20gr/l sec, 32gr/l ½ sec



Grape Varieties: 80% Pinot noir, 10% Chardonnay, 10% Pinot Meunier,

#### Tasting

30% of reserve wines are used to obtain a consistent quality. 2 years minimum aging on The sugar dosage being very characterized by its lively and refreshing enjoyed as an aperitif thanks to its freshness but can also be enjoyed with crustaceans and fish.

### Analyses

Alcohol: 12° Sugar 4gr/1

