

Our partner:

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CHAMPAGNE  
*Brochet-Dolet*

## 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 produce excellent quality cuvées, in order to be present at your side during your festive moments.



Champagne

**Champagne BROCHET-DOLET**  
Brut 1<sup>er</sup> cru – Tradition



**Grape Varieties:**  
80% Pinots noirs, 10% Chardonnay, 10% pinot Meunier

**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 power and roundness. This very fruity champagne can be enjoyed as an aperitif but can also accompany starters and white meats

**Analyses**  
Alcohol : 12°  
Sugar: 9gr/l

**Champagne BROCHET-DOLET**  
Brut 1<sup>er</sup> 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/l

**Champagne BROCHET-DOLET**  
Brut 1<sup>er</sup> cru – Sélection 2013



**Grape Varieties:**  
40% Pinot noir, 60% Chardonnay

**Tasting**  
Wine from a single year of harvest. 4 years of aging on lees in the cellar.  
The chardonnay dominates by its finesse and elegance.  
This lively and complex champagne can be enjoyed as an aperitif, with fish or seafood.

**Analyses**  
Alcohol : 12°  
Sugar: 8gr/l

**Champagne BROCHET-DOLET**  
Brut 1<sup>er</sup> cru – Chardonnay



**Grape Variety:**  
100% Chardonnay

**Tasting**  
This "blanc de blancs" Champagne, aged 4 years in the cellar, is a wine of great finesse, complex and subtle.

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

**Analyses**  
Alcohol : 12°  
Sugar: 10gr/l

**Champagne BROCHET-DOLET**  
Brut 1<sup>er</sup> cru – Prestige 2015



**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**  
Alcohol : 12,3°  
Sugar 8gr/l

**Champagne BROCHET-DOLET**  
Sec/1/2 sec 1<sup>er</sup> cru – Tradition



**Grape Varieties:** 20% Pinot noir, 40% Chardonnay, 40% Pinot Meunier,

**Tasting**  
Ideal with desserts, fruit tarts or pink biscuits from Reims.

**Analyses**  
Alcohol : 12,3°  
Sugar 20gr/l sec, 32gr/l 1/2 sec

**Champagne BROCHET-DOLET**  
Extra brut 1<sup>er</sup> cru – Tradition



**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 lees in the cellar.  
The sugar dosage being very low, this cuvée is characterized by its lively and refreshing side.  
This champagne is best enjoyed as an aperitif thanks to its freshness but can also be enjoyed with crustaceans and raw fish.

**Analyses**  
Alcohol : 12°  
Sugar 4gr/l