

Our partner:



## Champagne PAYELLE

### AOC Champagne, Montagne de Reims

#### Récoltant Manipulateur (RM)

*An exceptional terroir, An ancestral know-how, A daily passion.*



#### Winery overview:

Maison Payelle is located in Ambonnay, one of the 17 villages classified as “Grand Cru” in Champagne.

For three generations, these Récoltants Manipulants have been harvesting and vinifying their own grapes to create beautiful wines that illustrate all the complexity of this region.

The Payelle domain is respectful of the environment. The reasoned culture of the vine is essential: sexual confusion, controlled grassing.



**Champagne PAYELLE**  
Brut Granc cru  
Cuvée de Pomponne 2013



**Grape Varieties:**

50% Pinot noir and 50% Chardonnay

**Tasting**

The malolactic fermentation is blocked, allowing this high-class Cuvée to evolve slowly. Arrived at maturity, this vintage, presented in a special bottle, will seduce you with the Yellow Gold of its dress, its fine and wise foam.

The nose is complex and slightly roasted, it opens up with aeration. Some notes of honey and fruit. The palate is well structured and gives pride of place to Pinot. Nice length and freshness on the finish.

**Analyses**

Alcohol : 12°

Dosage: 8g/l

**Champagne PAYELLE**  
Brut Granc cru - Nature



**Grape Variety:**

100 % Pinot noir

**Tasting**

This nectar from old cuvées will perfectly accompany your aperitifs and your starters (shellfish, fish, etc.) Entirely covered with an original and very trendy dressing, the "Brut Nature" will dazzle the tables as much as the tasters.

From an aperitif to an accompaniment to a starter or fish, it will be highly appreciated by connoisseurs.

**Analyses**

Alcohol : 12,5°

Dosage: 3g/l

**Champagne PAYELLE**  
Brut Granc cru - Rosé



**Grape Varieties:**

50 % Pinot noir, 50% Chardonnay (with 10% reserve wine)

**Tasting**

Delicate and salmon colour, fine and persistent foam, delicate nose of red berries (morello cherry, raspberry). Frank and fruity attack, creamy finish. Its sparkling color will be in harmony as an aperitif with slices of cold lobster, salmon toast, small goat's cheese with paprika... It will also be able to highlight many desserts: crumble or red fruit tart, fruit mousse, chocolate fondant ...

**Analyses**

Alcohol : 12,5°

Dosage: 9g/l

**Champagne PAYELLE**  
Brut Granc cru – Vieille réserve



**Grape Varieties:**

80 % Pinot noir, 20% Chardonnay

**Tasting**

It is characteristic of the excellent Grands Crus of Ambonnay with a deep gold color, fresh aromas of white flowers underlined by light scents of honey and biscuit; Lots of body, breadth, suppleness and longevity in the mouth. Perfect as an aperitif with canapes, it happily accompanies a delicate starter, white or red meat, a light cheese.

**Analyses**

Alcohol : 12°

Dosage: 7g/l

**Champagne PAYELLE**  
Brut Granc cru - Tradition



**Grape Variety:**

100% Chardonnay

**Tasting**

It is with care and delicacy that they blend their wines from several years to give this Champagne its consistency from one year to another. Perfect as an aperitif or with cocktails, it will happily accompany shellfish and fish, white meats, light desserts.

We thus obtain a beautiful balance which imposes freshness, finesse and fruitiness.

It is the ideal companion for moments of relaxation

**Analyses**

Alcohol : 12,5°

Dosage: 8g/l

WINES EXPORT AGENCY