



# CHAMPAGNE RÉDEMPTEUR

*Claude Dubois - Brut*

## TECHNICAL CHARACTERISTICS

60% Meunier – 40% Pinot Noir  
Between 10 to 12 months in oak barrel and ageing in cellar

## TASTING

**VISUAL ASPECT:** Pale golden yellow with shiny yellow-green hints robe.

**NOSE:** Scents of grapefruits, marshmallow, pineapple and ginger. It evolves by ventilation towards light hints of apple, citrus fruit peels and a fragrance of honeysuckle.

**PALATE:** fruity, light and pulpy substance backed up by an acidity of grapefruit peel.

The mid-palate is bound by clay and limestone minerality that grants a magnitude layered fruit, elegance and fruity finish.

The final taste reveals a slaty and mineral taste, a saline aftertaste with soft bitter chalk.

*The Champagne Claude DUBOIS is fresh, seductive and ideal for friendly moments and meaty dishes.*

*Tasting temperature: between 9 and 14C*

## SUGGESTIONS FOR WINE AND FOOD PAIRINGS

Carpaccio of scallops

Fine oysters

Tartar of sea bream with grapefruit

Shrimps with basil and chives grilled on plancha



Féminalise 2016