



# CHAMPAGNE RÉDEMPTEUR



## Cuvée Rédempteur

NOUVEL R

MILLÉSIME 2013 - BRUT NATURE

### ○ TECHNICAL CHARACTERISTICS

Grape variety: 50% Chardonnay - 50% Pinot Noir

Vintage: 2013

Maturation: 10 to 12 months in oak barrels, then long aging in cellar.

### ○ TASTING

**VISUAL ASPECT:** This Cuvée is light gold with slightly pearly sparkles. The froth is delicate, light and airy. The wine twinkles in the light.

**NOSE:** The nose is wide and open. The first impression is nuts (walnut, hazelnut, praline) with some notes of fleshy and juicy fruits (apple, white peach). Then come the hints of fresh and dry lime which give an airy impression.

**PALATE:** The taste is lively and cheerful. Fresh fruits dominate along with a crisp impression. Dried fruits are implicit and the fresh citrus fruits explode in the mouth.

The finish is both fresh and fleshy.

*Created by Cédric and Vincent, this Champagne carries the enthusiasm of its creators. To be served for the aperitif, with platter of seafood or fish. The tasting temperature is between 9°C and 14°C.*



« Created by  
Cédric and Vincent »

### ○ SUGGESTIONS FOR FOOD/WINE PAIRING

Seafood platter

Sushi



GOLD MEDAL  
SELECTIONS MONDIALES  
CANADA 2020



GOLD MEDAL  
FEMINALISE 2020



SELECTION  
GUIDE VÉRON  
2021



TASTED  
ANDREAS LARSSON  
2020