



CHAMPAGNE  
RÉDEMPTEUR

Cuvée Rédeempteur  
BRUT TRADITION

**TECHNICAL CHARACTERISTICS**

1/3 Chardonnay – 1/3 Meunier – 1/3 Pinot Noir  
Between 10 to 12 months in oak barrel and ageing in cellar

**TASTING**

**VISUAL ASPECT :** The robe is deep yellow gold colour with bright golden yellow sparkles.

**NOSE :** Coffee, limetree, orange blossom, herbal tea come out on the nose at first. After ventilation, it develops towards hints of honey, chestnuts, white and yellow candied fruits, butter, praline and caramel.

**PALATE :** Pulpny and fruity substance complemented by an orangy and lemony acidity. It expresses maturity and balance highlighting a final melting and elegant taste full of deep and delicious sap.

*The Champagne Brut Cuvée du Rédeempteur is a fine Champagne expressing aromatic and savoury nuances.  
Tasting temperature : between 9 and 14°C*

**FOOD AND WINE PAIRING**

Parmesan flakes  
Crushed hazelnuts and roasted coffee  
Comte cheese, Beaufort cheese and Abondance cheese  
Turkey blanquette with morel



« L'ambassador of  
our Estate »



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**Concours  
d'Epernay  
2017**