



CHAMPAGNE RÉDEMPTEUR

Millésime 2012

TECHNICAL CHARACTERISTICS

Grape Varieties: 50% Pinot Noir – 50% Chardonnay

Blend: Vintage from 2012 harvest

Maturation and bottling: 10 to 12 months in oak casks and long ageing in the cellar

TASTING

VISUAL ASPECT: Yellow straw colour, very bright, light gold reflections, a wine that sparkles, animated by columns of very fine bubbles.

NOSE: The nose is ripe. We perceive scents of summer fruits (yellow peach) with candied nuances of honey, candied lemon, fresh and dry apricot, very ripe plum. Some notes of white pepper are added with a touch of dried flowers and ripe wheat.

PALATE: Freshness at first is then followed by generosity and fullness. The ripe fruits are exposed. The wine is rich, with a long finish and persistence; a small taste of honey to conclude.

This cuvée combines freshness, generosity, wealth and elegance. To be served during special occasions and events, with close relatives or friends, intimate times, with someone you want to please.

Tasting temperature between 10 and 14°.

SUGGESTIONS FOR WINE AND FOOD PAIRINGS

Langoustines

Roasted scallops



2020



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