

CHAMPAGNE  
**TRIBAUT**  
*Schloesser*  
ROMERY-FRANCE

*Blanc de Noirs*

BRUT NATURE

50 % Pinot Meunier – 50 % Pinot Noir

Produced in 4 terroirs:  
Romery, Eceuil, Damery & Olizy

This original blend of Champagne is aged partially in oak barrels resulting in a powerful aromatic profile and exceptional elegance on the palate.

Aged for 30 months on its lees before disgorgement.  
No dosage at disgorgement

**Tasting characteristics :**

**Appearance :** Pale gold hue – Fine, abundant bubbles.

**Nose :** The purity of this champagne reveals an expressive nose with attractive notes of candied fruit.

**Palate :** Fresh and gentle on entry to the palate. A well-crafted, honed and refreshing champagne which develops citrus fruit aromas. The bubbles are fine and delicate.

**Storage :** Can be kept for 1 to 3 years. Serve between 6-8°C

**Analytical profile:** Alcohol : 12,4% Alc/Vol | Acidity : 3,8 g/L | Dosage : 0 g/L

**Awards :**

- 89/100 in the Guide Gilbert & Gaillard
- 2 stars in the Guide Hachette des Vins

