



LACUISSE FRÈRES · CHAMPAGNE

Fugue en Bulles Brut Nature Premier Cru

Delicate and fresh, with sandy-clay minerality and iodine salinity: a Champagne of character with a food-friendly profile.

PRODUCTION AREA	Sermiers Premier Cru, Montagne de Reims
GRAPE VARIETY	Meunier 70%, Pinot Noir 20%, Chardonnay 10%
AGEING	6 months after disgorging
DOSAGE	Brut Nature, 0 g/l
SERVING TEMPERATURE	8 – 10 °C

WINEMAKING

- Main harvest 2017 with 45% reserve wines from 2015 and 2016
- Vinified in stainless steel vats
- With malolactic fermentation
- No added sugar

NOSE

- Delicate, fresh nose: linden blossom, reinette apple, almond and fresh butter
- With aeration come peppermint, orange blossom, pomelo and crunchy fruit

PALATE

- The mid-palate is driven by a clear sandy-clay minerality and iodine salinity
- A slight aromatic vinosity gives it an assertive food-friendly profile

FOOD PAIRING

- Cold rump steak marinated in thyme and lemon
- Beef fillet with morel sauce