



LACUISSE FRÈRES · CHAMPAGNE

Opéra en Bulles Brut Millésimé Premier Cru

A vintage both rich and delicate: butter, almond, toasted hazelnut and pear, with a melting, deep finish.

PRODUCTION AREA	Sermiers Premier Cru, Montagne de Reims
GRAPE VARIETY	Chardonnay 60%, Pinot Noir 20%, Meunier 20%
VINTAGE	2017
AGEING	6 months after disgorging
DOSAGE	Brut, 6 g/l
SERVING TEMPERATURE	8 – 10 °C

WINEMAKING

- 2017 harvest only, no reserve wines
- Vinified in stainless steel vats
- With malolactic fermentation

NOSE

- The first nose recalls pastry: butter, almond, toasted hazelnut and pear-almond tart
- With aeration it moves towards violet, peony, mirabelle plum and gingerbread

PALATE

- The palate unfolds elegantly, balanced between fruity, mineral and savoury substance
- Melting, deep finish

FOOD PAIRING

- Fresh foie gras with gingerbread crumble
- Turbot fillet with creamed morels and Champagne sauce