



BENOÎT GAULLET · CHAMPAGNE

Cuvée Origine Brut

A blended Brut with a fine, expressive nose, fruity and brioche-like.

PRODUCTION AREA	Meurville, Côte des Bar (Aube)
GRAPE VARIETY	Pinot Noir 80%, Chardonnay 20%
TIRAGE	2021
DOSAGE	Brut, 6 g/l

NOSE

- Very expressive nose, fruity and brioche-like

PALATE

- Well-structured blend
- Surprisingly delicate fruity finish

FOOD PAIRING

- Red meat and game
- Red fruit desserts

OTHER DETAILS

- Brilliant golden straw colour, fine bubbles and a discreet mousse
- Alcohol 12% vol.
- Formats: half bottle 37.5 cl, bottle 75 cl, magnum 150 cl