



BENOÎT GAULLET · CHAMPAGNE

Cuvée Soléra Brut Nature

Zero dosage, fine and fruity: all the purity of nature, perfect with seafood.

PRODUCTION AREA	Meurville, Côte des Bar (Aube)
GRAPE VARIETY	Pinot Noir 80%, Chardonnay 20%
TIRAGE	2021
DOSAGE	Brut Nature, 0 g/l

WINEMAKING

- Blend of solera wines from the 2018 to 2023 vintages
- Zero dosage

NOSE

- Fine, fruity aroma

PALATE

- The blend leads to a refined balance, followed by a burst of fine bubbles and a fruity finish

FOOD PAIRING

- Aperitif and starters
- Fish and shellfish
- Braised red tuna
- Fresh goat's cheese

OTHER DETAILS

- Vermeil gold colour
- Alcohol 12% vol.
- Formats: bottle 75 cl, magnum 150 cl