



BENOÎT GAULLET · CHAMPAGNE

Cuvée Tradition Assemblage Fût de Chêne

The finesse of Chardonnay meets the fruity, woody notes of oak ageing: delicate and expressive.

PRODUCTION AREA	Meurville, Côte des Bar (Aube)
GRAPE VARIETY	Pinot Noir 80%, Chardonnay 20%
TIRAGE	2021
AGEING	Wines aged for one year in oak barrels
DOSAGE	Brut, 6 g/l

WINEMAKING

- Blend of wines aged for one year in oak barrels
- Matured in the house cellars

NOSE

- A delicate note, with a burst of fruit and sunshine

PALATE

- Long, fragrant and voluptuous finish

FOOD PAIRING

- Aperitif or throughout the meal
- Asparagus, pasta with vegetables, baked sea bream

OTHER DETAILS

- Lovely golden yellow colour
- Alcohol 12% vol.
- Formats: bottle 75 cl, magnum 150 cl