



# CHAMPAGNE CASTELNAU BRUT

« *Vintage soul enveloped in refined, dry structure.* »

**Carine Bailleuil,  
Cellar Master**

The epitome  
of the castelnaud  
style

**Our flagship champagne, the  
Brut showcases the prolonged  
ageing that defines the signature.**



## BLEND

40% Chardonnay  
40% Meunier  
20% Pinot Noir

Dosage : 7g/l

Formats : 35.5cl / 75cl / 150cl

**Cellar ageing Minimum 5 years**

## SENSORIAL INDICATORS

liveliness smoothness  
softness strenght

## PRODUCTION

Aged for a minimum five years in the cellars, this champagne is the legacy of decades of skill and passion. It celebrates the rich diversity of terroirs, from which Chardonnay, the majority grape in the blend, is sourced, to impart its full freshness, depth of flavour and length.

## TASTING NOTES

To taste this Brut champagne is to appreciate refined bright Chardonnay character, around a core of ripe yellow-stone fruits, and the fleshy full-flavour of Pinot Noir.

A blend of wines from the current harvest and 30% reserve wines, with its toasty notes, the champagne plays on depth and generosity.

## PARINGS

### Harmony

Perfect served with finger food, think salmon tataki, or bite-size seared scallops.

### Daring

Relaxation, sunshine and a delicately seasoned seafood and shellfish platter.