

# Louis D`Or Champagne Brut

## COUNTRY

France

## REGION

Champagne

## PRODUCER

H.Blin Champagne

## ABV

12.5

## GRAPE VARIETY

Pinot Meunier

## TASTING NOTE

Golden yellow with an abundant and fine mousse. Apple-like and zesty on the nose with scents of dried flowers, following up in the mid palate with softer, rounder fruit notes, a lifted, elegant finish .

## PRODUCER INFORMATION

This award-winning Grower Champagne is based in Vincelles in the Marne Valley where Pinot Meunier is king. The vineyards produce young, round and mellow wines full of fruity aromas. Blin is a 12th generation Champagne producer which started when Henri Blin, a renowned Champagne producer from an ancient vine growing family, decided to join forces with 28 enterprising owner-growers to apply his innovative ideas even further.

## WINEMAKING

In a market dominated by anonymous Champagne labels and sous marques from large producers, here we have an artisanal style of Champagne from an award winning producer that offers genuine Champagne character and pleasure at the entry level point. Aged for slightly less time, this makes it more affordable.

## FOOD MATCH

Great as an aperitif but also works well with seafood and oily fish, or even creamy poultry dishes such as Chicken à la crème

Serve chilled to 8-10°C.

