

Champagne Evidence Brut Grand Cru



Freshness and conviviality are the keywords for this champagne.

Spearhead of the champagne Brémont, this cuvee will lend itself to all your exceptional and anodyne moments of life.

A real and uncompromising champagne.

Blending : 70 % of Pinot Noir and 30 % of Chardonnay with 35 to 39 % of reserved wine (depending of the year).

Ageing into cellars 4years on lees.

Dosage : 7 grams of sugar per liter

Available sizes : 37.50 CL, 75 CL, 150 CL, 600 CL.

Perfect temperature of service : 8 – 10°C.

Tasting commentary :

Subtle gold color with sustained sparkling.

Elegant and fruity nose with white flowers notes blended with citrus fruits touches.

Good length in mouth with a real finesse between white fruits and toasted notes. Well balanced final with citrus and mandarin notes.

This cuvee will seduce you with its fluffiness at the aperitif. It could also be paired with a white meet, some hard cheeses or a parsley ham.