



CHAMPAGNE
C.H. FOURNAISE
ARTISAN VIGNERON
À VANDEUIL DEPUIS 1956

Cuvée Héritage

FRAIS ET DYNAMIQUE

Blend:

This Champagne is composed of the three main Champagne grape varieties, in almost similar proportions, namely 30% Chardonnay, 32% Pinot Noir and 38% Meunier

Drinking occasions :

AS AN APERETIF: servir à 7-8 °C

WITH FOOD: servir à 10 - 12°C.



Tasting:

The smell is greedy, with notes of candied yellow fruits and flint, with a delicate vanilla and slightly floral touch. It gradually opens up to aromas of white flowers with a touch of citrus.

The taste is powerful, its richness and structure are accompanied by aromas of blackcurrant and licorice, which gives way to a persistent and delicately lemony finish.

The five years of aging allow it to harmonize nicely, while remaining very fresh.

Food and wine pairings:

Simple pleasure: Smoked salmon crisps. 18 months matured Beaufort cheese

Moment of relaxation: Wrap of marinated poultry and small vegetables. Rhubarb Tarte Tatin

Haute couture : Prawns sautéed with coriander. Papillote of fish with coconut milk. Sashimi of sea bream