



CHAMPAGNE
C.H. FOURNAISE

ARTISAN VIGNERON
À VANDEUIL DEPUIS 1956

Cuvée Signature

Frais et dynamique

Blending:

This champagne is harmoniously composed of 20% Chardonnay, bringing elegance and finesse; 20% Pinot Noir, providing structure; and 60% Meunier, contributing fruitiness and suppleness.

Drinking occasions :

AS AN APERETIF: servir à 7-8 °C

Food and wine pairings:

Simple pleasure: Apéritif

Relaxing moment: Grilled clams under hay. Pike quenelles. Quetsch tart.

Haute couture : Sauerkraut from the sea. Plum Pavlova



Tasting:

The initial nose is discreet, with notes of flint and citrus.

The palate is fresh, with a mineral attack and citrus aromas.

Three years of ageing allow it to develop a pleasant harmony while remaining very fresh.