

CHAMPAGNE
Nicolas Feuillatte
EPERNAY-NEW YORK-BEYOND



Brut Chardonnay Vintage

Subtle and Refined

*Aged for at least 6 years
in our cellars.*

70 different crus make up the blend, selected from those best expressing the most exquisite Chardonnay character.



Blend:

100 % chardonnay.

Appearance:

Delicate golden glints and abundant, delicate bubbles.

Nose:

White flower notes of hawthorn and acacia accompanied by more subtle citrus fruit, pear and even limeblossom aromas.

Palate:

Full on the palate. Lively, fresh and powerful on the attack, with a complex finish of citrus fruits and honey.

As an aperitif, best served at 7 - 8°C.

With food, best served at 10 - 12°C.

*Brut Chardonnay
Vintage*

Food and wine pairings:

by Fabrice Sommier, Meilleur Ouvrier de France
Sommelier 2007 and Master Sommelier,
Union of the French Sommelier Profession:

The classic:

Roasted turbot in a
Champagne sabayon.

The unexpected:

Pan-fried foie gras with figs.

The European:

Grilled calamari.

The Asian:

Stir-fried pawns with
lemongrass.

The American:

Pumpkin crumble.

Awards:

Vintage 2004:

- Gold medal,
Vinalies Internationales 2010.
- Gold medal,
Sélections Mondiales des Vins, Canada 2010.
- Gold medal,
Terravino 2010.

“ *The Vintage Brut Chardonnay is a subtle,
delicate Champagne fully expressing
Chardonnay varietal character.* ”

European pallet 800x1200mm :

Product	Product Weight (kg)	Product diameter (cm)	Product height (cm)	Standard packaging	Weight of Case (kg)	Case Dimensions (cm)	N° bottles /pallet	N° cases /pallet	EAN Code*	Total pallet weight (kg)	Total height (cm)
75 cl	1.65	9	32	Case of 6	10.20	32.5 x 26 x 19	480	80	3282946101264	841	167
75 cl	1.65	9	32	Case of 6 gift boxes	10.80	28.5 x 20 x 33.5	480	80	3282946017619	889	183

*Retail sales unit



CHAMPAGNE
Nicolas Feuillatte
EPERNAY - NEW YORK - BEYOND

Chouilly - BP 210 - 51206 Epernay Cedex - France