



CUVÉE BRUT

Champagne, France

Champagne Granzamy Pere et Fils

Method & Production

Made using the traditional Méthode Champenoise. The winery is designed to be gravity fed, ensuring minimal intervention and contact. The alcoholic fermentation occurs at a temperature of around 16°C to 20°C. After which it is aged on the lees and goes through malolactic fermentation.

Tasting Notes

This Traditional method Cuvée exemplifies the distinctive aromas of the Marne Valley's most popular grape variety, Pinot Meunier. Deliciously fruity, well rounded, displaying minerality and crisp citrus notes. This wine offers wonderful balance and length.

Food Matching

A fantastic aperitif or match with some fresh shellfish such as langoustine.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
Sparkling Wine									
GR0118	Cuvée Brut	Pinot Meunier	NV	12.0%	Cork	6X0.75lt	No	No	No