

XAVIER LORRIOT

CHAMPAGNE

CRÉATEUR DE SENSATIONS

VIEILLES VIGNES BRUT

Vieilles Vignes Brut is a trip at the heart of feelings. This cuvée, 100% made with Pinot Noir, creates a wine full of character. Tasting Vieilles Vignes Brut means revealing all the innovative spirit of our estate.



COMPOSITION

100 % made with Pinot Noir
100 % made with the first pressing
Malolactic fermentation.
Dosage: 10 g/l

Vieilles Vignes Brut has a luminous hue, with pale yellow shades and silver-yellow highlights.

The nose brings notes of flowers that evoke fragrances of violet, peony, fresh rose and some accents of cherry and grapefruit. Wait a few minutes and notes of lychee, raspberry, blanched almond, poppy and blackcurrant will appear.

The palate is rich and fresh with creamy and polished bubbles. Vieilles Vignes Brut develops a fruity, pulpy and crunchy structure highlighted by the acidity of pomelo and fleshy fruits. The middle palate is guided by a minerality mainly composed of clay and sand that brings fruity volume, chewiness, iodine saltiness and lastingness to the palate. The whole expresses a spring freshness which becomes lightly more candied in the finish.

GOURMET FEELINGS

- Grilled oysters and cucumber spaghetti with herbs
- Grilled langoustines with raspberry vinegar cream
- Squid and diced basil courgettes and tomatoes salad
- Salmon and scallop tartar with a tomato passata with Timut pepper
- Slices of Parma ham
- Grilled king prawns with Espelette pepper
- Grilled red mullet and tomato and mint espuma
- Beef carpaccio with tomatoes preserved with basil and Parmesan cheese
- Shredded crab meat with avocado tartar with citrus fruits.

AVAILABLE SIZE(S) OF BOTTLE(S)

Bottle (75 cl) - Brut



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THE ABUSE OF ALCOHOL IS HARMFUL TO YOUR HEALTH. PLEASE DRINK IN MODERATION.

