





PHILIPPE FONTAINE CHAMPAGNE BRUT MILLÉSIME

Blend: 100% Pinot Noir Terroir: Balnot sur Laignes and Les Riceys: 30 year old vines, chalky and marly soils from the superior Jurassic era Elevation: 590 feet Farming: Sustainable farming Aging: 48 months sur latte Bottled: At the estate, minimum 3 months before release





Tasting notes

A bright yellow hue with subtle reflections of copper, this elegant and fine Champagne offers aromas of lychee and peach. On the palate, this wine is lively and bright with a soft texture of almond paste, brioche, and subtle notes of blueberries.

Enjoy with your apéritif, sushi, Oaxacan food, or desserts.





