

DOM  
CAUDRON  
CHAMPAGNE



## BRUT NATURE

Le Meunier au singulier

“ Brut Nature is made entirely of Meunier with a traditional winemaking method. It spends an average of 2 years ageing on laths. This cuvée was Champagne Dom Caudron’s first creation. It embodies Passy-Grigny terroir and the unique features of the Meunier grape variety. The Brut Nature has no sugar added. The role of the “dosage” in the sensory evolution of this wine is non-existent. Here, we wanted to preserve the “liveliness” of the Pinot Meunier. ”

### Terroir

Clay-limestone and  
clay-sandstone soil  
Vallée de la Marne

### Blending

100% Meunier  
Blanc de Noirs

### Dosage

Brut 0 g/l

### Vinification

Full malolactic  
fermentation

# TASTING NOTES

*Ideal for aperitifs, parties and relaxation.*



## Eye

A pale golden yellow color with light yellow highlights. It is enlivened by fine, lively bubbles that feed a delicate cordon.

## Nose

The first nose is fresh and fruity, with greedy stone-fruit aromas against a background of elegant limestone minerality. The olfactory sensation is rich and nuanced, very pleasant.



## Mouth

The approach on the palate is supple, with a creamy effervescence. The wine opens with a fruity density particularly reminiscent of tangerine and clementine pulp, well coated by chalky minerality. Balance is maintained by fine acidity reminiscent of yellow grapefruit. The dosage respects this citrus freshness for an elegant, tender finish.

## Suggested culinary harmonies

*“Surf ‘n’ Turf” dishes*

*Seafood with soft spices*

*Soft and creamy cheeses*