

CHAMPAGNE  
**CH. de L'AUCHE**



## BRUT SÉLECTION

Mature, Lingering & Generous

85 % Pinot Meunier, 15 % Pinot Noir

### Eye

The Brut Sélection wears a golden robe and is crowned with a thin stream of tiny bubbles.

### Nose

The initial nose is beautifully aromatic and very open with the generous, juicy scents of pear and apricot. Its expression also reveals depth, with aromas of cellar-matured wine such as hazelnut and bread. After a few minutes in the glass, notes of praline and candied fruit emerge. A remarkably complex nose.

### Palate

The taste is full and comfortable before the wine takes on a full-bodied dimension. The mouth is full, warm and aromatic with a very seductive sweet/acidic balance. The aromas in the mouth suggest nougat and the texture is creamy. The whole is dynamic with remarkable effervescence.

A perfectly-blended, accomplished Champagne with great vinosity yet still light. Enhanced by the reserve wines and the time spent maturing in our cellars. Great complexity between its young aromas and those that developed as it aged in our cellars.

### OENOLOGICAL CHARACTERISTICS

60% wine from the reference year

40% reserve wines

Dosage : between 9 and 10 g/l

Aging time in cellars : 3 years and a half

Bottle rest time after disgorging : 6 months

Brut Sélection is available in bottle, half-bottle, magnum and jeroboam.

### PAIRING SUGGESTIONS

The generosity and aromatic complexity of this cuvée are an advantage for gastronomic pairings. More “Earth” than “Sea”, it suggests sweet and savoury dishes of white meat or poultry, the finest, most tender delicacies (foie gras, sweetbread...) or creamy, mature cheese. Mushrooms make an ideal companion. It is also very at home as an aperitif with sweet and savoury petits fours.