

POINT DE DÉPART

ASSEMBLAGE

ORIGIN — #CRUS MULTIPLES

BLEND : 70% Pinot Noir,
20% Chardonnay,
10% Meunier

80% Base 2022 - 20% Reserve wines

TIRAGE : April 2023

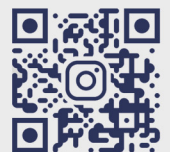
DISGORGEMENT : June 2025

DOSAGE : Extra Brut — 2,5 g/L

CHARACTER — Beneath my golden robe, adorned with fine bubbles, an expression takes shape. Freshness reveals itself from the very first sip, lively citrus notes softened by hints of white fruit: pear, vine peach, lemon. My nose is rich and generous, offering a roundness that sets the scene. On the palate, liveliness takes the lead. It captures you, awakens you, then unfolds into an invigorating, elegant finish. Like a brushstroke of pigment on canvas, this wine leaves a luminous impression. Refined and expressive, it captures the moment and transforms it into a sparkle to be shared.

PAIRINGS — This champagne is perfect as an aperitif, friendly and versatile, ideal for all occasions.

ILLUSTRATION @ LEVALET.ART



SUIVEZ-NOUS

CHAMPAGNE ANTHOCYANE

#NANTEUIL LA FORÊT

CHAMPAGNE ANTHOCYANE - 51480 NANTEUIL LA FÔRET
Tél. +33 (0)7 66 98 33 34 - Mail : contact@champagne-anthocyane.com

WWW.CHAMPAGNE-ANTHOCYANE.COM

L'ABUS D'ART EST CONSEILLÉ, CELUI D'ALCOOL NON.

