

# PAUL DANGIN & FILS

## Champagne Cuvée Carte Or Brut

[www.champagne-dangin.com](http://www.champagne-dangin.com)



VARIETALS	95% Pinot Noir, 5% Chardonnay
VINTAGE	NV
REGION	Côte des Bar, Champagne, France
TECHNICAL DATA	Alcohol 12% Residual sugar 9 g/l
APPEARANCE	Under a pale yellow color, the effervescence emerges with a lightness showing beautiful persistence.
NOSE	The fine and elegant nose exalts notes of cookies and pears.
PALATE	The palate is balanced and creamy, it begins with a straightforward attack, then comes a gourmet side that ends with notes of almond. A champagne for all occasions!
PAIRING	As an aperitif, raw fish, fish poached in white butter, terrine, Chaource cheese or fruit dessert.
ORDER CODE	FR368

VINUM LECTOR