

PAUL DANGIN & FILS

Champagne Cuvée Carte Blanche Brut

www.champagne-dangin.com



VARIETALS	100% Chardonnay
VINTAGE	NV
REGION	Côte des Bar, Champagne, France
TECHNICAL DATA	Alcohol 12% Residual sugar 10 g/l
APPEARANCE	Gold yellow with greenish reflections, fine bubbles.
NOSE	Light and open nose of white peach and citrus aromas.
PALATE	Expressive yet light attack on the palate with citrus and lemon flavours, a light minerality and a long and lovely finish.
PAIRING	As an aperitif, starters with seafood, caviar, fish terrine, smoked salmon, sushi.
ORDER CODE	FR369