

Cuvée Senise Brut Tradition

Premier Cru

A stylish Chardonnay dominated brut

Straw-yellow in colour with hints of gold. Delicate and lasting mousse with fine and continuous bubbles. A subtle nose of acacia flowers and notes of citrus, ending with the rich flavour of yellow fruits and fried bananas.

Perfectly balanced on the palate between the crispness of Chardonnay and the creaminess of Pinot Noir. It lingers on the palate and has a surprisingly lengthy aftertaste. A wine that never fails to impress.

A perfect Champagne for aperitifs under all circumstances. When dining, it will go well with a seafood platter or sushi, for those who enjoy Japanese cuisine. It can also be served with fish, such as sole meunière, or white meat such as breast of chicken in aspic.

Blend:	60% Chardonnay, 40% Pinot Noir
Ageing time before disgorgement:	3 years minimum
Ageing time after disgorgement:	4 to 6 months



SENISE
CHAMPAGNE