

DIDIER CHOPIN



CHAMPAGNE BRUT

Champagne AOC,
Valle de la Marne, France

GRAPE VARIETIES

60% Pinot Meunier and 40% Pinot Noir

VINIFICATION

Champagne method. Aged five years in bottle sur-les. Disgorged just before release.

TASTING NOTES

A fruity and harmonious sparkling wine. Good structure and plenty of acid with a round, full finish.

FOOD PAIRINGS

Ideal as an aperitif. Great with light hors d'oeuvres and fish entrées or as a complement to pastry.



Imported by Vinum International, Napa, CA
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