

CHAMPAGNE
TRIBAUT
Schloesser
ROMERY-FRANCE



Millesime 2013

BRUT

50% Pinot Noir - 50% Chardonnay

Produced from 3 terroirs
Ecueil, Romery et Fleury-la-Rivière

Mature, patiently vinified and aged in oak barrels, this exceptional vintage with its shiny gold color expresses a complex and well-structured wine, with long notes of hazelnuts, vanilla and almonds.
A gourmet Champagne, ideal for most refined dishes.

Matured 5 years sur lie before disgorgement.
Dosage: 6 grams of sugar per litre.

Tasting characteristics :

Appearance : Bright yellow gold hue – delicate bubbles

Nose : It has a very complex, pastry nose revealing vanilla, hazelnut and almond notes.

Palate : It shows a robust structure and a nice, full character. The wine's richness and complexity are complimented by peppery aromas which remain through to the finish.

Storage : Can be kept for 1 to 4 years. Serve between 8-10°C

Analytical profile : Alcohol : 12,5% Alc/Vol. | Acidity : 3,8 g/L | Dosage : 6 g/L

Awards :

- Gold Medal at the Concours Général Agricole de Paris
- Gold Medal at the Concours Mondial de Bruxelles
- One star in the Guide Hachette des Vins

21 rue Saint-Vincent 51480 ROMERY • +33 3 26 58 64 21 • www.champagnetribaut.fr • contact@champagnetribaut.fr

