

C H A M P A G N E



ALBERT LEBRUN

... Premier Cru ...

Brut



MAGNUM

TERROIR

Grapes from Premier Cru villages
Chardonnay - Vallée de la Marne and Montagne de Reims
Pinot Noir and Meunier - Montagne de Reims

BLEND

30% Chardonnay
52% Pinot Noir
18% Meunier

DOSAGE

10 g/l

TASTING NOTES

Appearance:

Clear and bright, with luminous highlights, enlivened by a fine and persistent effervescence.

Nose:

A refined and elegant nose, revealing aromas of fresh fruit, dominated by notes of citrus and white-fleshed fruit.

Palate:

Powerful and harmonious on the palate, marked by a beautiful freshness and intense fruitiness. The balance between liveliness and structure brings a sensation of purity and energy, with a clean and refreshing finish.

RECOMMENDATIONS

Serving temperature:

Between 8° and 10°C.

Pairing:

Pairs well as an aperitif or with a sea bass carpaccio with citrus fruits.