



CCA

*Collectionneurs
d'instant*

*As an allusion to the first plants
that Séverine's grandparents, nursery owners,
provided to Philippe's parents,
before they met each other.*

*The first steps of young vines are always
an important moment, symbolic and decisive
for the future.*

*As the first steps of our children
Quentin and Cassandre.*

Les jeunes pousses

BRUT

*50% Chardonnay
25% Pinot Noir
25% Meunier*

Brut (6,4 g/L) – Harvest 2015 and reserve wines from 2013-2014.
100% first pressing – Partial malolactic fermentation.

The nose

Between the garden and the orchard, the nose evokes the nuts and the almond, the intensity of the fruit with menthol notes, small crunchy yellow fruits... A greedy and fresh expression that incites to a sweet laziness.

The palate

The Chardonnay of the Vallée de la Marne brings its signature in the palate through its freshness and its spring floral character. The Pinot Meunier has not been left behind and confirms the greediness of the nose, still with the crunchy yellow fruits, bursting with vigour.

It is a champagne ideal to be tasted during aperitif buffets, events with friends or family, to let time flow...

- Gougères or fresh goat cheese canapé.
- Cheese soufflé.
- White meat plancha.
- Young Comté cheese.

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