

# Brut Nature



**Proportions :**

**33 % Chardonnay/40 % Pinot Noir/28 % Miller**

**Harvest wine:**

**2012 (47 %)**

**Reserve wine :**

**2011 (53 %)**

**Dosage :**

**0 g**

**Ageing time:**

**24 months**

**Disgorging process :**

**8 months**

The innovative style of this wine remains faithful to the discreet and balanced charm of the three grape varieties Champagne directed towards a sparkle and the purity of the wine for a natural flavor.

By its inexistent dosage, the taste in the mouth is lively and the crispy effervescence.

The nez offers notes of red berries, mango, and shortbread.

Then opens with aromas of brioche, buttered and grilled. On the palate, the opening is supple, full, appetizing. The whole is well melted and patinated.

It's a generous and fresh wine in the finish. Ideal for an aperitif and the celebration of family events.

## Champagne JC.ROGÉ

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