



TRADITION

Brut

CHAMPAGNE
SORET-DEVAUX

à Colombé-le-Sec

« Tradition » largely expresses a real coherence between nose and mouth as well as a mature and warm dimension

70% PINOT NOIR - 20% CHARDONNAY - 10% PINOT MEUNIER
TRADITIONNAL WOOD PRESS MACHINE VINIFICATION. BLEND WITH 50 % OF RESERVE
WINES. AGED 3 YEARS IN CELLAR.

EYE

Clear and gold, presenting a bright robe. The effervescence is well mastered and its bubbles are fine.

MOUTH

This champagne is first revealing freshness, evolving on yellow fruits aromas, with pear and peach.

It ends with a spicier mouth of white pepper notes.

NOSE

On the nose, « Tradition » expresses warm and seductive notes of yellow fruits, symbolizing the wine maturity.

A TASTING MOMENT

This cuvee will perfectly fit your gourmet aperitif. Its fruity and delicate aromas will untie the papilla. This champagne is made for any moment.