

FT

CHAMPAGNE
FERNAND THILL

VIGNERON A VERZY GRAND CRU



TRADITION

BRUT

GRAPE VARIETIES

70 % Chardonnay - 30% Pinot Noir

QUALITY & DOSAGE

≤ 7 g/l BRUT

TASTING NOTES

Eye : Our Tradition champagne has a straw-yellow colour with glints of old gold and fine streams of bubbles.

Nose : The nose is powerful: over the fragrances of pinot, there are notes of blackcurrant liqueur, elderberry and crushed mulberry with a hint of green mint. The wine then opens up with aromas of biscuit, clear honey, pineapple and fig.

Palate : The palate has a sharp attack and is very balanced due to the wine's subtle dosing. At first we detect toasted notes before the fruit flavours sharpen our appetite. We taste red-fleshed peach, yellow nectarine and blood orange, with a good length.

SERVICE AND ADVICE

Between 8 and 10°C in an ice bucket with fresh water and a few ice cubes.

WINE PAIRING

Served as an aperitif, this champagne will harmonise beautifully with a slice of duck breast stuffed with foie gras, an emulsion of kidney potato and a kebab of Mimolette, or prawns garnished with potato.

