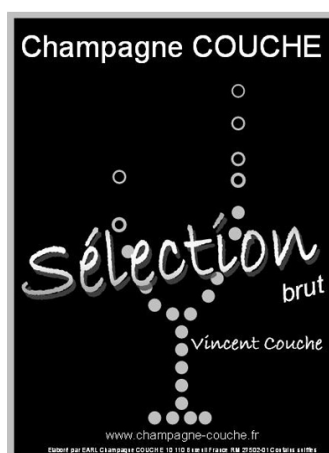


Cuvée Sélection

Blending	70% Pinot Noir – 30% Chardonnay
Wine area	Buxeuil – Montgueux (Côte des Bar)
Harvest	2004 – 2005 – 2006
Elaboration	Vinification in tank and in barrels
Conditioning	Bottle 0,75 L – Magnum 1,5 L



This golden yellow coloured champagne reveals a nose of wonderful aromatic intensity, with a fruity bouquet. This wine is well-balanced in flavour, a supple attack and slightly acid finish.



- "Capital" N° 218 – November 2009
- Selection of the "Guide Hachette des vins 2010"

29 Grande Rue - 10110 BUXEUIL – France

☎ 00 33 +9 71 38 60 62 - 📠 00 33 +3 25 38 41 69

✉ contact@champagne-couche.fr - www.champagne-couche.fr

