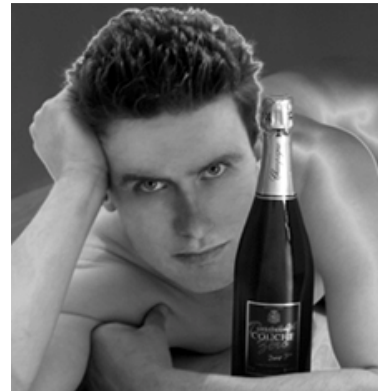


Dosage Zéro

Champagne Couche

Blending	70% Pinot Noir – 30% Chardonnay
Wine area	Buxeuil – Montgueux (Côte des Bar)
Harvest	2000 - 2001 – 2002 - 2003
Elaboration	Vinification in tank and in barrels Ageing 6 years in our cellar
Conditioning	Bottle 0,75 L – 1,5 L



Dosage Zéro: no addition of sugar, nothing else than a plain champagne which was like an obviousness. Dosage Zéro is sufficient unto itself! A harmonious blending (Pinot Noir and Chardonnay), a judicious choice which joins wonderfully together the years 2000, 2001, 2002 and 2003.

“A sublime wine, produced by a very talented winegrower! To get it urgently ... if there is still some!” **Philippe Faure-Brac, Best Sommelier of the world.**

“This champagne has a fleshy and intense nose (apple, blackcurrant, cherry) and an elegant and clear mouth”. **Geoffrey Orban, European Vice Ambassador of Champagne.**

“The Dosage Zéro is a perfect mineral wine for the aperitive” which will overcome papillas ... and gives way to emotion! **G rard Muteaud, le Nouvel Observateur.**

An ideal champagne for the aperitive!

Cuisine et Vins
de France

GUIDE DES VINS
Gilbert & Gaillard

- « *Le Nouvel Observateur* » N° 2354 - december 2009 – Page 134.
- « *Sommeliers International* » - N° 128 - december 2009
- « *Cuisine et Vins de France* » - September 2009
- Selection of the « *Guide Hachette des Vins 2010* »
- Selection of the « *Guide des Vins Gilbert et Gaillard 2010* »

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