



Brut Origine



A cuvée assembled from 8 *terroirs* comprised of 40% Pinot Noir, 30% Chardonnay, and 30% Pinot Meunier, the Brut Origine displays delicate aromas of dried fruit, apple, and bread dough, with hints of apricot. The reserve wine in the cuvée is in oak barrels for added complexity. The palate shows a freshness mixed with fruit and toast, and the flavors have great length that finish with a touch of lemon

Champagne Tribaut Schloesser was founded in 1929 in the heart of the Champagne region, very near Epernay, in the village of Romery. For four generations, the Tribaut Family has produced impressively delicate and refined Champagnes. The estate's vineyards are situated in the best locations between the Montagne de Reims and the Marne Valley.

36 months on the lees before disgorgement

8 grams/liter dosage

Acidity 4.2 grams/liter

12.2 % Alcohol by volume



Champagne Tribaut Schloesser 21, rue Sainte Vincent 51140 Romery France

Tel. 33) 3 26 58 64 21 Email: export@champagnetribaut.fr www.champagne.tribaut.fr