



Brut Premier Cru



Comprised of 60% Pinot Noir, 20% Chardonnay, and 20% Pinot Meunier from Premier Cru vineyards located Aÿ, Hautvillers, and Écueil, the Premier Cru shows great complexity and depth, with round flavors and character. The power of this wine is derived from the 80% red fruit in its blend. A very creamy texture and toasty notes on the palate give way to an elegant finish, with complexity from the oak barrel aging.

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



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