



CHAMPAGNE
G. GRUET & FILS
 BETHON - MARNE

Brut Blanc de Blancs
Half-bottled

Blend

100 % Chardonnay





Dosage

8 g/l



Bottled in

2020
(Harvest 2019)

Availability

- Half-bottle 37.50 cl 
- Bottle 75 cl 
- Magnum 150 cl 
- Jeroboam 300 cl 

Storage recommendations

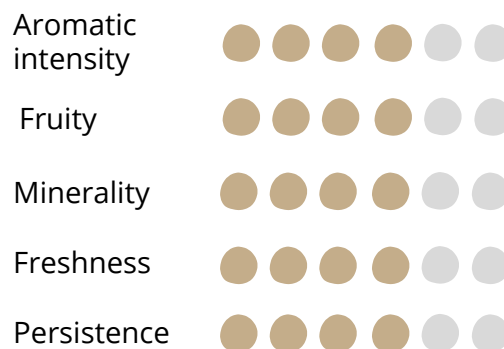
-  In a horizontal position
-  Protect from light



Ageing

5 years on slats

Tasting notes



Winemaking


Automatic Willmess press
 Vinification in temperature-controlled stainless steel vats
 Malolactic fermentation

Drink between 9°C and 12°C

Typical Chardonnay aromas on the nose and palate.
 Whether you're a novice or a connoisseur, you'll appreciate this exceptional cuvée.

5, rue des Pressoirs - 51260 BETHON

 contact@champagne-gruettetfils.fr

 03 26 80 48 19

 [champagne.gruettetfils](https://www.instagram.com/champagne.gruettetfils)

Alcohol abuse is dangerous for your health. Drink in moderation.