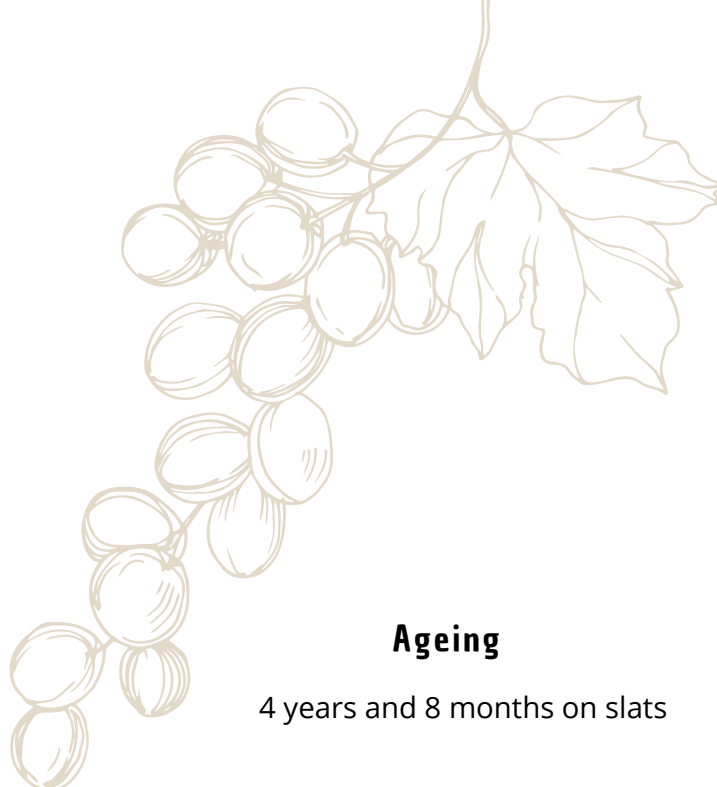




CHAMPAGNE  
**G. GRUET & FILS**  
 BETHON - MARNE

*Magnum*  
*Brut Blanc de Blancs*



**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**

4 years and 8 months on slats

**Tasting notes**

- Aromatic intensity 
- Fruity 
- Minerality 
- Freshness 
- Persistence 

**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

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