Champagne A. Robert

Alliances N.16



WHITE CHAMPAGNE & SPARKLING

FRANCE

CHAMPAGNE

SUITABLE FOR VEGANS

TASTING NOTE

NV Alliances Brut by Champagne A. Robert opens with delicate notes of mature yellow fruit and subtle roasted undertones, giving way to a balanced, fresh palate that finishes with a touch of candied citrus.

VINIFICATION

This grower Champagne undergoes alcoholic fermentation in both temperature controlled stainless steel vats and 35hl casks. A high proportion of reserve wine is blended in (40%) giving complex, layered flavours and textures. It is aged for a minimum of 3 years on lees before disgorgement, dosage (6.5g/l) and release.

FOOD MATCHING

Its balanced acidity and rich, fruity complexity make it an excellent match for roasted poultry, mild soft cheeses like Brie, or delicate seafood dishes such as pan-seared scallops.

SIZE	75cl
VINTAGE	NV
ABV	12%
GRAPE VARIETIES	Pinot Meunier (60%), Chardonnay (20%), Pinot Noir (20%)
CLOSURE	Natural Cork
SKU CODE	L27261NV
EXPRESSION	Sparkling & Champagne
COUNTRY	France
REGION	Champagne
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.1
TOTAL ACIDITY	7.02g/l Tartaric
RESIDUAL SUGAR	6g/l
SKU	L27261NV