



Sabine Godme

Brut

Blanc de Noir

VARIETY:

100% Pinot Noir (30% reserve wine, 7g/l dosage), 4 years stored

LOCATION:

Verzenay, Verzy, Grand Cru

APPEARANCE:

Bright shimmering raspberry rosé

MOUTH:

An explosion in the mouth, very dynamic, this champagne reaches a long and clean finale, which reminds of the chalky soil and feels true and pure.

NOSE:

Expressive fragrance, strong and slightly spicy with notes of biscuits and red fruits.

FOOD:

Serve this wonderful champagne for starters, fish dishes with sour notes or white meat in cream sauce!
You will be thrilled!