



**Didier Herbert**

**Brut**

**Premier Cru**

**VARIETY:**

30% Chardonnay, 30% Pinot Noir, 30% Pinot Meunier

**LOCATION:**

Verzenay, Grand Cru

**APPEARANCE:**

Light yellow with fine bubble

**MOUTH:**

Well structured and open attack, precise dosage, beautiful complexity, good amplitude, balanced and fine aroma of white fruits and chamomile flowers.

**NOSE:**

Intense and strong fragrance reminiscent of white truffle aromas.

**FOOD:**

This fine champagne goes perfectly with veal bries and to Duckmagret.