



CHAMPAGNE

Charles  
de Cazanove

TRADITION PÈRE & FILS

*Cuvée Bio*



## TERROIR

Vandières - «Vallée de la Marne».  
Vineyard grown in Organic farming.

## BLEND

100% Pinot Meunier.  
15% reserve wine.

## DOSAGE

8g / L.

## TASTING NOTES

The colour is light gold with a generous effervescence.

The nose is subtil and reveals soft autumn notes, then candied fruits to finish with small red berries.

The palate is fresh, balanced with an elegant acidity and unveils pomegranate flavours to give a slightly lemon finish. The bouquet is gourmet with expressive aromas.

Serving temperature between 8 and 10 °C.

## PAIRINGS

Ideal as an aperitif or with white fish.



Looking for the absolute balance between the earth, the vine and the human, Maison Charles de Cazanove reveals an organic Champagne. The Tradition Père & Fils cuvée is made exclusively from organic viticulture grapes. Within this sustainability process, the packaging is also environmentally friendly in order to respect Nature.

[bio.champagnedecazanove.com](http://bio.champagnedecazanove.com)

Drink responsibly.