



Brut Nature



From vineyards in six different *terroirs*, the Brut Nature reflects the crispness and freshness of a Champagne with no dosage...it is bone dry. A cuvée of 35% Pinot Noir, 35% Chardonnay, and 30% Pinot Meunier, the Champagne displays aromas of white flowers and candied fruit, with complexity from oak barrel aging. On the palate, flavors of citrus fruit lead to a fresh and crisp finish. It is the perfect accompaniment to fresh, cold, briny oysters.

Champagne Tribaut Schloesser was founded in 1929 in the heart of the Champagne region, very near Epernay, in the village of Romery. For four generations, the Tribaut Family has produced impressively delicate and refined Champagnes. The estate's vineyards are situated in the best locations between the Montagne de Reims and the Marne Valley.

48 months on the lees before disgorgement

Zero dosage

Acidity 3.8 grams/liter

12.4 % Alcohol by volume



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