



Bression Sébastien

Cuvée des Anges

Made exclusively from Chardonnay grapes grown on our oldest organically farmed plots.

Vinification and aging in 300-liter Champagne barrels, followed by a minimum of eight years of dark cellar maturation, and then release six months after disgorgement.

Alcohol content: 12.50% vol

Dosage: 6 g/l

Acidity: 5.2 g/l

A full-bodied and rounded Champagne with fine bubbles, citrus and exotic aromas, and a generous mouthfeel.

This powerful cuvée can be enjoyed as an aperitif but also pairs beautifully with foie gras, roast meat, or an exotic dessert.

La haie carbon 51270 ETOGES

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