



DEPUIS 1837

# de VENOGE

## CORDON BLEU EXTRA BRUT



As a first press wine, the Cordon Bleu is composed of 25% of « reserve wine » from the past two years, added to the blend. The Cordon Bleu is the reflection of the style and elegance of the Champagne House de Venoge.

### TASTING NOTE

Very slightly dosed, this cuvée presents a fresh attack, strongly appreciated by connoisseurs. Notes of citrus and white fruits, which make it full-bodied.

### BLEND

- Pinot Noir 50%
- Pinot Meunier 25%
- Chardonnay 25%

### TECHNICAL

- Aging 4 years
- Dosage : 3,5 g / litre
- Alcool : 12 % / Vol.

**92**  
POINTS

*Robert Parker*  
WINE ADVOCATE