



DEPUIS 1837

de VENOGE

CORDON BLEU BRUT



AS A FIRST PRESS WINE, THE CORDON BLEU IS COMPOSED OF 20% 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:

Bright gold color, wide aromatic complexity ranging from Granny Smith to lemon and honey. Dense and elegant, perfect for the aperitif.

An extremely polyvalent champagne.

BLENDING:

- Pinot Noir 33%
- Pinot Meunier 33%
- Chardonnay 33%

TECHNICAL:

- Dosage: between 5,5 g / liter or 6,5 g / liter
- Alcohol level: 12% / Vol.

91 POINTS 91 POINTS 91 POINTS 91 POINTS

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WINE ADVOCATE

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