



DEPUIS 1837

de VENOGE



CORDON BLEU BRUT ROSÉ

AS A FIRST PRESS WINE, THE CORDON BLEU IS COMPOSED OF 20% OF « RESERVE WINE » FROM TWO PAST YEARS, ADDED TO THE BLEND. THE CORDON BLEU IS THE REFLECTION OF THE STYLE AND ELEGANCE OF THE CHAMPAGNE HOUSE DE VENOGE.

TASTING NOTE:

Intense nose, the first sip is fruity and persistent. Bringing roundness and vivacity simultaneously, this champagne will do great as an aperitif or with a frozen dessert.

BLEND:

- Pinot Noir 60%
- Pinot Meunier 20%
- Chardonnay 20%

TECHNICAL:

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

91

POINTS

Wine Spectator

91

POINTS

JAMES SUCKLING.COM

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