

Georges de Roualet NV, Champagne

£22.50

Vintage: NV
Bottle Size: 75cl
Alcohol %: 12%
Country: France



Description: Classically made Champagne: a blend of Pinot Noir and Pinot Meunier produced in the family's cellars and aged for at least 18 months prior to disgorgement. The Pinot Meunier gives body and roundness while the Pinot Noir adds rich fruit and a mouthfilling style. A lively mousse, fresh balanced taste and delicacy consistently display in this house style.

Cepages: Pinot Noir, Pinot Meunier, Chardonnay

Group: Champagne

Sub group:

Colour: Non-Vintage

Closure: Cork

Producer:

Website:

Organic/Bio Status:

Food / cocktail match: If you ever find yourself by the sea, with a good fishmonger around, pick up some fresh oysters and crack open a bottle of this Champagne on the beach. Heaven!

Food / cocktail recipe:

Press

Awards

Other Info: The Autréau Family have been involved in growing grapes and producing Champagne since 1670. Based in the picturesque village of Champillon, near Epernay. The current generation, led by Eric Autreau, maintain the family tradition of producing quality Champagnes from the best grapes from both their own vineyards and those they source on long term contracts from all the best villages in the region. All their

wines are produced and aged in their cellars on the edge of the village overlooking the region's best vineyards on the slopes of the Montagne de Rheims and with views of the Abbey at Hautvilliers, the Marne valley and the historic City of Epernay.