



Leopoldine

CHAMPAGNE
FRANCE

Première fois BRUT

Blend

38% Meunier - 36% Pinot Noir - 26% Chardonnay

Tasting notes

Featuring a shimmering colour with silvery yellow reflections, *Première Fois* signals a fresh and nuanced wine. On the nose, the first mineral notes of flint mingle with aromas of apricot, Reinette apple, quince, zest of lemon and clementine. Then an explosion of fragrances takes you by surprise: strawberry, star anise, orange, fig, liquorice and heady white flowers come together on a background of mineral accents.

On the palate, the attack is rich and fresh. A fruity, pulpy and crisp body develops, supported by fleshy fruit and lemony acidity. The mid-palate is orchestrated by a clay-limestone minerality delivering a full body and gourmet notes in a fruity volume. The concentrated finish is highlighted by smoky and spicy accents.

Food/wine pairings

- Shrimp tempura with orange,
- Milk-fed veal with mushrooms and sage jus,
- Pigeon with orange and four spices with fondant turnips,
- Maroilles cheese tart and orange,
- Comté cheese and orange gougères,
- Cod back fillet and cream sauce with saffron,
- Monkfish medallion and carrot purée with orange,
- Sweet turkey fillet curry,
- Roasted cod back and creamy red kuri squash with paprika,
- Andouillette sausage,
- Langres cheese,
- Brillat-savarin cheese and mandarin segments,
- Pineapple curry.

Only available in bottle s (75 cl)



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