



# Leopoldine

CHAMPAGNE  
FRANCE

## Première fois BRUT - 2013 VINTAGE

### Blend

80% Meunier - 20% Chardonnay  
Harvest 2013 - No malolactic

### Tasting notes

*Première fois* is adorned with a pale yellow gold dress with light straw yellow highlights. The nose at first expresses itself in a pastry register, evoking notes of grilled almond, brioche, butter cream, acacia honey. Then there are aromas of peach, raspberry, cherry, cherry plum, candied lemon, pomegranate, quince, pear, linden, honeysuckle, blackcurrant, orange blossom and pomelo that are notable.

The mouth develops a luscious, fleshy fruity substance, underlined by a zesty lemony acidity. The mid-palate is frank and orchestrated by a chalky-clay minerality that lengthens the palate with a full-bodied fruitiness. *Première fois* is a character-full champagne and full of passion punctuated by a full finish, with saline nuances and a persistent lemony vibration.

### Food/wine pairings

- Buckwheat tabbouleh and asparagus curry cake,
- Nigiri of salmon,
- Cod marinated with passionfruit and vegetable pickles,
- Scallops Rossini,
- Wok of Prawns and Thai style vegetables,
- Hot oysters with leeks and curry butter,
- Sole with semi-salted butter and mashed potatoes with Parmesan cheese,
- Filet of John Dory in beef broth,
- Baeckeoffe (Meat stew),
- Avocado cream with vanilla and sorrel/rhubarb sorbet,
- Cream of lemon with fresh meringue and mojito whipped cream.

*Only available in bottles (75 cl)*



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