



# Leopoldine

CHAMPAGNE

FRANCE

## Première fois BRUT NATURE - GRAND CRU

### Blend

Grand Cru - 70% Pinot Noir - 30 % Chardonnay

### Tasting notes

*Première fois (Brut nature)* is adorned with a bright and fluid appearance. Shining, it reveals light straw yellow shades with silvery yellow highlights.

Its nose reveals tones of mango, apricot, hawthorn, cherry, pear, pruned almond and linden. Then the wine grows with fragrances of honeysuckle, brioche, white peach, orange marmalade, biscuit, plum, blackcurrant, pomegranate, blackberry, iodine and moist limestone.

The palate is rich and fresh, accompanying a creamy effervescence. A fruity substance expresses itself on the palate, accented by an acidity of grapefruit and well taut fleshy fruit. Then a clay-chalk minerality takes its place, delivering a fruity volume, fully body, directness and length to the palate. The low dosage ensures the accurate expression of ripe and aromatic grapes. All the character and vinosity of the land expresses itself. The finish is full and crisp, releasing persistent fresh fruit aromas.

### Food/wine pairings

- Scallop carpaccio and finely diced ginger confit,
- Opera-style foie gras half-cooked with fig,
- Red tuna tataki with sesame and thin slices of confit vegetables,
- Rump steak wok with soy and seasonal vegetables,
- Cantal cheese,
- Roasted lobster tail with basil oil,
- White sausage with apple,
- Squab with Champagne lentils with sage,
- Duck breast cooked at low temperature with honey and fried potatoes,
- Guinea fowl with glazed carrots and balsamic jus,

*Only available in bottles (75 cl)*



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