



Leopoldine

CHAMPAGNE
FRANCE

Vintage 2008 BRUT

Blend

70 % Pinot Noir - 30 % Chardonnay
Wine-making in stainless steel vats (70 %) and in oak barrels (30 %)
More than 10 years ageing into the bottles

Tasting Notes

Vintage 2008 is adorned with a golden yellow dress with fine bubbles, light and pleasant bubbling. Its visual sensation heralds a vinous, powerful Champagne.

The nose reveals light aromas of candied fruit, brioche and honey.

The palate is rich and full-bodied with strong aromatic persistence.

This exceptional vintage combines strength and freshness. The character from the Pinot Noir and 30 % of the wines aged in oak barrels reveals an authentic flavour appreciate by connoisseurs.

Food | wine pairings

- Turbot with almond sauce,
- Crème brûlée of foie gras and chestnuts,
- Duckling with reduced juice, mashed potatoes with nutmeg,
- Lamb chops marinated with all-spice,
- King prawns with mango and Thai rice,
- Pan-fried foie gras with pineapple and apricot chutney.

Only available in bottles (75 cl)



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