



# Brut Excellence

EXCELLENCE RANGE

**Vineyard Sources:** Aÿ-Champagne, Chigny-les-Roses, Courmas, Cumières, Avize, Cuis, Trépail

**Malolactic Fermentation:** 100%

**Time Spent in Cellars Prior to Disgorging:** Minimum 30 months

**Dosage:** Brut (11g/L)

**Varietal Composition:** 45% Pinot Noir, 36% Chardonnay, 19% Pinot Meunier

**TA:** 6.4g/L

**Tasting Notes:** With a clear, bright, pale-yellow gold color, and a nose that reveals yellow fruits such as apricots, peaches and dried fruit, this cuvée is ideally suited to be enjoyed in the summer months.

**Cellarmaster Notes:** “A harmonious and pleasant cuvée made to be an apéritif.”  
— *Jean-Pierre Mareigner*

**Suggested Serving Temperatures:** Between 8° C and 10° C (46° F and 50° F)

**Suggested Pairings:** The Brut Excellence is a refreshing, celebratory wine, perfect with simple grilled red meat without sauce, or crisp, cooked and seasoned pan-fried vegetables.



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