



CHAMPAGNE
BERNARD REMY

Champagne Millésime 2016

In vintage years, the Earth offers us
grapes for exceptional cuvées



Let time do its work with humility, wait, and wait still more ...
an oenological journey to the heart of the alchemy of the vine.



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Tasting

The Millésime is dressed and sparkling gold.

The nose, the fine and delicate aromas reveal the mineral-like quality and elegance of this champagne.

Predominantly floral on the palate, revealing the complexity and maturity that make the Millésime an exceptional cuvée.

The Millésime can be subtly accompanied by a vanilla mille-feuille.

Blending

60% Chardonnay
25% Pinot Noir
15% Pinot Meunier

Ageing

5 years' ageing in cellar.

Dosage

8g/l

Bottling

Bottle of 750 ml.

Awards and Medals*



*See all ours awards on our website:
www.champagnebernardremy.com