



CHAMPAGNE
PANNIER
CHÂTEAU-THIERRY FRANCE

Blend: • 40% Chardonnay
• 60% Pinot Noir and Pinot Meunier equally represented including 25% of reserve wines.

Minimum age before release: 3 years

Pannier's Style

Champagne Pannier has developed a personal style that it affirms with regularity. Using the classic choice of grape varieties: Chardonnay for finesse, Pinot Noir for structure and Pinot Meunier for its delicate fruit.

Its personality is expressed through the mastery of the vinification and aging processes in each blend. The result is a wine that is balanced, elegant, persistent.

A harmonious taste is the basic virtue found in each and every glass of Champagne Pannier.

Visual notes

A delicate ballet of minuscule bubbles rises to comprise a lasting cordon. The colour is a brilliant yellow with glistening white reflections.



Storage and serving Champagne

Store bottles on their side away from light at a temperature between 12 and 14°C.
Chill by using an ice bucket and serve between 7 and 9°C.

BRUT SÉLECTION

A champagne that renders any occasion a special occasion...



Bouquet

One discovers an array of white flowers with hints of fine patisserie. The flower tone is augmented by a wafting aroma of ripened yellow fruit.

Taste

The attack is fresh and ample with a fleshy mouth feel with notes of fresh fruit, peach, apricot and nectarine. This remains during the long and elegant aftertaste. This is a wine with length and persistence.

Food Pairings

This cuvee is the quintessence of Pannier's style and will accompany seamlessly an array of gourmet delights as the aperitif continues. A champagne for all occasions, Brut Selection turns any occasion into a celebratory event whether around the fire, the table or outdoors with friends.

Available into bottle (75 cl), half-bottle (37,5 cl), magnum (150 cl), jéroboam (300 cl), mathusalem (6 l.), salmanazar (9 l.) and nabuchodonosor (15 l.).

