



DEPUIS 1837

de VENOGÉ

Louis XV BRUT



On the 25th May 1728, Louis XV of France made viticultural history by issuing a decree allowing only wines of Champagne to be both shipped and marketed in bottles. This document was a most precious gift to the region; what was once a regional tradition was about to become a true phenomenon. Bottling meant that the sparkle created during fermentation could be preserve only for wines of Champagne, marking the birth of Champagne as we know it today. Our Champagne House de Venoge is proud to have been the first to highlight this historic act with this cuvée prestige.

TASTING NOTE

The nose is subtle and voluptuous, it reveals notes of vanilla, spicy and a touch of brioche. In the mouth, the finesse of the aromas conveys lemongrass and brioche notes. The structure is elegant and sophisticated.

BLEND

- 50% Pinot Noir : Cramant, Avize, Oger, Chouilly
- 50% Chardonnay : Verzy, Verzenay, Mailly

TECHNICAL

- Dosage : 6 gr
- Alcool : 12 % / Vol.