



DEPUIS 1837

de VENOGE

CORDON BLEU EXTRA BRUT



As a first press wine, the Cordon Bleu is composed of 25% of « reserve wine » from the past two years, added to the blend. The Cordon Bleu is the reflection of the style and elegance of the Champagne House de Venoge.

TASTING NOTE

Very slightly dosed, this cuvée presents a fresh attack, strongly appreciated by connoisseurs. Notes of citrus and white fruits, which make it full-bodied.

BLEND

- Pinot Noir 50%
- Pinot Meunier 25%
- Chardonnay 25%

TECHNICAL

- Aging 4 years
- Dosage : 3,5 g / litre
- Alcool : 12 % / Vol.