

J.M.
LABRUYÈRE
CHAMPAGNE GRAND CRU



A P O G É E

Base : 2014 harvest blended with 30% of 2013 reserve wines.

Bottling : 1 September 2015

Disgorging : April 2022

Blend : 75% Pinot Noir, 25% Chardonnay
Grand Cru terroirs : Verzenay and Verzy

Soils : Clay-limestone (Verzenay), claysandy-loam (Verzy)

Average age of vines : 35 years

Dosage : 0 g/l, Brut Nature

T A S T I N G

Colour : Golden reflections, intense

Nose : Stone fruit dominates, supported by notes of toasted almonds.

Palate : Notes of red berries and almonds supported by a beautiful energy, characteristic of the dominant vintage. A mouth-watering and precise finish.

