

CHAMPAGNE
PAUL DÉTHUNE
AMBONNAY - FRANCE

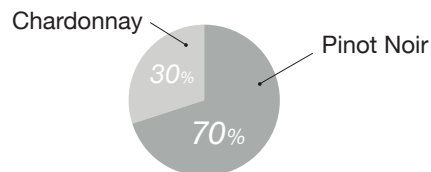
BRUT NATURE
GRAND CRU

Dosage
0 g/L

Vinification

30 to 50% of reserve wines from a period of 40 different years, aged and vinified in wood and in oak casks of 34 hectoliters.

Grape Variety



Tasting

With its bright pale yellow gold colour with light straw-yellow hints, the Brut Nature cuvee reveals the freshness of its fruits (apricot, strawberry and peach from the vine) along with notes of honeysuckle, buttercup and acacia.

Its attack is clean and fresh, delivering creamy and dissolving bubbles. A crisp fruity and pulpy substance develops in the mouth, with undertones of citrus acidity.

The middle of the mouth sustains a creamy minerality with shades of clay that are direct and salty. A multitude of fruity and mineral aromatic nuances develop on the palate, with an ending distinguished by crisp fresh fruit.

Food | wine pairing

- Marinated salmon with pomelo,
- Pink shrimp marinated with lemon thyme and Timut pepper,
- Claire's Fine Oysters, seafood platter (fine seafood and shellfish),
- Carpaccio of Saint-Jacques scallops with yuzu and salt flowers,
- Poached sea bass in a creamy confit lemon zest sauce,
- Cured salmon with yuzu olive oil drops,
- Hickory-smoked coley with julienne of candied leeks,
- Ceviche of sea bream,
- Tartare of coley and salmon with chives and oyster foam,
- Carpaccio of beef with grapefruit and Timut pepper.

Bottling options

- Half-bottle (37,5 cl)
- Bottle (75 cl)
- Magnum (150 cl)



GRAND CRU

★★★★

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