



MAISON
Albert Brenot
DEPUIS 1849



A deep valley is dividing the appellation into two distinctive terroirs. Some of the best located parcels, such as the one of the so-called Champs Pimont climate have earned the title of Premier Cru.



Chardonnay



Manual harvest.
Controlled fermentation.



Aging in
oak barrels.



Chalky soil giving minerality
and salinity.

TASTING

The frank elegance of the nose exudes a minty freshness on aniseed notes of fennel seeds. The palate expresses itself on a chiseled citrus fruit finish, with refined salinity and salivating that lingers on.



Temperature of service: 12 to 13°C.



As an accompaniment to a fillet of plaice with candied fennel, lemon caviar and foamy butter.