



CHAMPAGNE
POL COCHET

CHAMPAGNE BRUT NATURE

An undosed champagne (no sugar added at disgorgement), Pol Cochet Brut Nature is an unadorned and authentic blend in all its purity revealing the most natural expression of its terroir. It takes its name, **Latitude 48.01**, from the exact latitude of the parcel of vines on which our best Pinot Noirs, the greater part of the blend, are grown.



GRAPE VARIETIES

Pinot Noir	65%
Chardonnay	35%

WINEMAKING

The grapes are hand-picked at optimum maturity.

They are gradually pressed to prevent the juice being coloured by the skins of the Pinot Noir grapes.

Alcoholic fermentation is accomplished slowly in thermo-regulated stainless steel vats to preserve the unique characteristics of this exceptional parcel of Pinot Noir, followed by malolactic fermentation.

20 to 30% of reserve wines are integrated at the moment of blending, and the wine is then bottled and matured on racks for over 24 months.

The bottles are disgorged at least six months before leaving the cellar.

There is no addition of liqueur (or sugar) at disgorgement, allowing this champagne the freedom to express its full personality and authenticity.

TASTING NOTES

Beautifully pale yellow in colour with a very fine effervescence.

Great aromatic complexity on the nose dominated by preserved lemon and white flowers. The predominantly mineral palate gains intensity from its harmonious soft vanilla and toasted notes, with an elegant finish of great precision.

Best served at 8-10°C

WINE/FOOD PAIRING

A champagne for all occasions which will be just as good as an aperitif or with a seafood platter, shellfish or fish dishes.

*** Decanter 2016***

87 POINTS BRONZE Medal

Champagne Pol Cochet

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