



CHAMPAGNE  
**POL COCHET**



**CHAMPAGNE BRUT “SYMBIOSE”**  
*ORGANIC WINE*

Symbiose is the quintessence of the Pol Cochet style, made using organic viticultural methods with absolute respect for the natural expression of the excellent terroirs on which it is grown.

The result of strict selection and exceptional skills, it is a perfectly balanced champagne of structure, smoothness, finesse and elegance, characteristic of the Pol Cochet style.



**GRAPE VARIETIES**

65 % Pinot Noir  
35 % Chardonnay

**WINEMAKING**

The grapes are hand-picked at perfect 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 each parcel, followed by malolactic fermentation.

10% of reserve wine is 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.

At disgorgement, a liqueur with a low dose of sugar (7 g/l) is added allowing this champagne to express all its personality.

**TASTING NOTES**

A champagne of an exquisite pale yellow colour with a delicate effervescence, offering aromas of orange and honey on the first nose, followed by citrus fruit, mango and mandarin.

The lively palate reveals creamy vanilla notes with touches of lemon meringue intensifying to lemon fruit. The finish is long and persistent.

Best served at 12°C

**WINE/FOOD PAIRING**

Makes a very special aperitif, or will be excellent as an accompaniment to sole meunière or lemon meringue pie.

**Champagne Pol Cochet**  
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