

1899
CHAMPAGNE
PANNIER
CHÂTEAU-HERRY FRANCE

Cuvée
SÉLECTION



SÉLECTION



THE HOUSE Established in the heart of the Marne Valley, the House PANNIER benefits of high-quality supplies from the best Champagne vineyards and a careful selection of the three grape varieties of the Champagne region. The House develops an exceptional mastery of the grape variety of its implanting, the Meunier which confers a gourmet character and an unmatched fruitiness to its Champagne wines. Our wines age at least 3 years in our cellars from the 12th century.

THE CUVÉE The Brut Sélection, signature of the House, perfectly embodies its unique and elegant style. Result of the harmonious marriage of the three Champagne grape varieties – Chardonnay, Pinot Noir and Meunier – this cuvee reflects the very essence of the House know-how providing a unifying sensory experience, which would delight all palates passionate about Champagne wine.

40%	30%	30%
Chardonnay	Pinot noir	Meunier
*	*	*
Blending of 40 crus from the Marne Valley, the Reims Mountain and the Côte des blancs, as well as years and terroirs. Reserve wines: 30%		
Fermentation: Thermoregulated stainless steel vats Ageing: Minimum 3 years Dosage: Brut, 8g./L *Blending of grape varieties (+ or - 5%)		
<i>« The Sélection cuvee represents the very essence of the know-how of the House Pannier »</i>		

TASTE IT

This cuvee seduces thanks to its bright and golden colour. The bubble finesse, signature of a long ageing of at least three years, announces a highly elegant Champagne.

The nose of this cuvee expresses a beautiful aromatic complexity. The orchard fruits notes, dominated by the pear, reveal the presence of the Meunier, while the subtle touches of stone fruits and white flowers gives a delicate harmony.

The mouth expresses the balance between the three grape varieties with high generosity. The Chardonnay gives freshness and liveliness, the Pinot Noir offers structure and roundness, while the Meunier underlines the greediness thanks to its ripe pear aromas.

SUBLIMATE IT

Fresh Gillaudeau oyster platter

Roast poultry

Salted cocktail

