

CUVÉE ARRAKIS – GRAND CRU

At the image of the Draco constellation and its double star Arrakis, this cuvee proposes to discover in its most natural state—namely non dosed—the two stars of the terroir of Champagne Arnaud Moreau: Pinot Noir (70%) and Chardonnay (30%).

70% Pinot Noir

30% Chardonnay

Dosage 0g/l – BRUT Zéro

Terroir: Bouzy

Visual aspect: slightly deep yellow robe, fine bubbles.

Nose: pure, fruity. Nuts (hazelnut), citrus.

Palate: beautiful first taste. Persistency on the palate.

Salty presence. Pleasant finish with fruit.

Food & wine pairings:

Aperitif; langoustines with virgin olive oil, seafood

This brut zero is truly a Champagne best enjoyed with dinner and elegant foods.

Service : 10-12°C / 50-53°F

