

— *Pf* —  
CHAMPAGNE  
POINSOT  
— Frères —

CUVÉE  
INTENSE CHARDONNAY

*Freshness and delicacy  
of Chardonnay*



Champagne only made of Chardonnay white grape variety (100%) from a single year vintage. Chardonnay brings fine bubbles and freshness to the wine. A gentle vinification of at least 5 years reveals the minerality of white grapes.

This wine will take you into another world of class and coolness.

**ON THE EYE :**

Light yellow color. A clearness and limpid robe to sublimate the finest bubbles.

**ON THE NOSE :**

Subtle fragrance of white flower framed by minerality and brimming with freshness.

**IN THE MOUTH :**

Vibrant citrus fruit aromas lead to delicacy effervescence on the palate. Its fine bubbles make for a lively, clean mouth feel, leaving behind a taste of fresh citrus fruits. The finish offering buttery notes.

**BLENDING :**

Chardonnay : 100 %

**OENOLOGY :**

Vintage 2011

Ageing of 5 years minimum

Alcohol (°GL) : 12,7

Dosage Brut : 8,10 g/l

*Available in bottle 75 cl*

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**CHAMPAGNE AND FOOD PAIRING :**

**As aperitif, to serve at between 7 - 9° C**

**Starter :** Tuna carpaccio, oyster

**Main course :** White fish and creamy sauce

**Cheese :** Goat cheese

**Desert :** Lemon meringue pie

**AWARDS :**



**Vinalies Nationales - Oenologist competition of  
France : Silver 2019**



**International wine tasting Gilbert et Gaillard :  
Gold 2017**