

— *Pf* —  
CHAMPAGNE  
POINSOT  
— Frères —

CUVÉE  
MILLÉSIME 2013

*All the virtues of a  
remarkable year*



A champagne made in limited quantities from the grapes of only one exceptional year.

Champagne made of the grapes from the single year 2013. The blending of the three grapes varieties Pinot noir, Meunier and Chardonnay brings a rich fruity flavor and a finale note of gourmet honey.

Richness and complexity will kindle your palate. The generosity of this champagne is an invitation to repeat the experience.

**ON THE EYE :**

The colour is light yellow with golden reflection. Delicate effervescence but very present.

**ON THE NOSE :**

Generous and open up nose. It reveals subtle notes of stone fruits as peach and apricot.

**IN THE MOUTH :**

Flavors of stone fruits true to the nose. These intense fruity notes are following by a finale of gourmet honey.

Richness and complexity are the features of this mature champagne.

**BLENDING :**

Pinot noir : 39 %  
Meunier : 31 %  
Chardonnay : 30 %

**OENOLOGY :**

Vintage 2013  
Ageing of 5 years minimum  
Alcohol (°GL) : 12,4  
Dosage Brut : 9,4 g/l

*Available in bottle 75 cl*

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**CHAMPAGNE AND FOOD PAIRING :**

**As aperitif, to serve at between 6 - 8° C**

**With cheese niddles, blinis and smoked salmon  
sliced**

**Starter : Baked egg, tartare of tuna**

**Main course : salmon sorrel and wild riz,**

**Desert : strawberry soup, crème brûlée**