Champagne Serveaux Carte d'Or Brut NV

FCM004NV

NV Vintage

Champagne Serveaux Fils

— Champagne, France

A vivacious, aperitif-friendly champagne made from the classic trio of champagne grape varieties.

Concours Mondial Bruxelles Gold 2023

Production

One of the three original cuvées to be produced by Georges Serveaux in the 1970s, it is a classic blend of Chardonnay, Pinot Noir and Pinot Meunier varieties with reserve wines for this latest release taken from 2018 (80%) and 2017 (20%). Traditionally vinified in stainless steel tanks, with only partial malolactic fermentation allowed to take place. The wine is then bottled and left on the lees for about 36 months - far longer than appellation rules dictate for a non-vintage champagne. Dosage is low at 6g per litre to maintain the crisp, vibrant and fresh nature of this cuvée.

Tasting note

White peach, pear and brioche on the nose, with lovely, sweet biscuity and pear flavours. A persistant and gentle mousse complements the fresh, lively palate.

Food Match

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Sparkling

Category:
Sustainable

Appellation:
AOP Champagne

Winemaker:
Hugo Serveaux

Grape Varieties:
Chardonnay 60%, Pinot Meunier 20%, Pinot Noir 20%

Suitable for:
Vegan