



DEPUIS 1837

# de VENOGE

## CORDON BLEU BRUT

AS A FIRST PRESS WINE, THE CORDON BLEU IS COMPOSED OF 20% OF « RESERVE WINE » FROM THE PAST TWO YEARS, ADDED TO THE BLEND. THE CORDON BLEU IS THE REFLECTION OF THE STYLE AND ELEGANCE OF THE CHAMPAGNE HOUSE DE VENOGE.

### TASTING NOTE

Bright gold color, wide aromatic complexity ranging from Granny Smith to lemon and honey. Dense and elegant, perfect for the aperitif.

### BLEND

- Pinot Noir 50%
- Pinot Meunier 25%
- Chardonnay 25%

### TECHNICAL

Aging 3 years  
Dosage: between 6 and 6,5g/L  
Alcool: 12% / Vol.

91 pts

**Wine Spectator**

91 pts

*Robert Parker*  
WINE ADVOCATE

