



CHAMPAGNE
ANDRÉ ROBERT

ESPRIT

A festive Champagne

Terroir

Three grape varieties so different kinds of soil. Limestone, chalky soil for the Chardonnay. And clay-limestone soil on south-facing slopes for the Pinot Meunier and Pinot Noir grapes.

Method

Grape variety: Chardonnay, Pinot Meunier & Pinot Noir
Dosage: 8 to 9 g /litre.

Style

This singular champagne embodies the festive spirit thanks to its modern and trendy packaging.

The nose is open and intense expressing apple, brioche, preserved citric fruit and dried fruit. The mouth is full and smooth with notes of fruit with a dry and lively structure, ending on subtle overtones of apricot.

Serving

The festive, light-bodied, lively character of this vintage makes it ideal as an aperitif, a cocktail dinner or simply to accompany a beautiful summer evening...

