



CHAMPAGNE
ANDRÉ ROBERT

PAULINE

A Sensual Champagne

Grape Harvesting

Winter was never-ending, temperatures low with frequent snowfall and the general impression that summer did not last long. In short, a very difficult year. And yet the critics are good concerning the overall quality of the vintage.

Terroir

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

Method

Grape variety: 30% Chardonnay and 70% Pinot Meunier
Dosage: 8 to 9 g/litre
The blending of fruity Pinot Meunier and dry and fruity Chardonnay is the signature of all our estate blends.

Style

Light yellow colour. The nose is expressive, lively, fleshy pear, Mirabelle plum. The mouth is ripe with good balanced freshness and vinosity.

Serving

Pauline can accompany the whole meal. Moreover, the fruity, fresh character of the champagne will also pair with sweet dishes.

