



CHAMPAGNE
ANDRÉ ROBERT

SÉDUCTION 2007

A Champagne of Passion

Grape Harvesting

After an especially mild winter, the vegetation starts up very early. The sun and unusual warmth of April further accelerate this process. The opening date for harvesting figures amongst the earliest on record alongside 2003, 1976 and 1893.

Terroir

The chardonnay grapes come from the heart of our Mesnil sur Oger plots where only chardonnay thrives and flourishes. The pinot noir grapes come from a shallow clay-limestone plot at Montigny in the Marne Valley area.

Method

Grape variety: 55% Chardonnay, 45% Pinot Noir

Dosage: 7 to 8 g/litre

The wine is raised for 7 months in 225-litre oak barrels with occasional stirring. There is no malolactic fermentation.

Style

Séduction is a blend that you taste using all your senses. The natural liveliness of chardonnay is delicately overtone by the generous and powerful Pinot Noir. These two grape varieties match perfectly to create a champagne of character, complex and full-bodied.

Serving

The full and complex style of this champagne can accompany a meal, such as pheasant or guinea-fowl. But it is also champagne of seduction to be shared by two, just for the pleasure of the moment...

