



CHAMPAGNE
ANDRÉ ROBERT

VOLUPTÉ

A Tender Champagne

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: Pinot Meunier & Chardonnay

The blending of fruity Pinot Meunier and crisp, fruity Chardonnay is made softer by a slightly higher level of added sugar.

Style

This champagne recalls those produced at the turn of the 20th century. The higher dosage masks the minerality of the wine giving way to a rounder, fuller-bodied and velvety champagne.

Serving

Soft, round, full-bodied, this champagne is made to go with "foie gras", oriental sweet and sour cooking or even with a dessert such as a delicious macaroon.

