Henri Favre Brut NV Champagne

THE FACTS

**Producer:** Les Roches Blanches  
**Winemaker:** Marjorie Navarre  
**Varietal(s):** Pinot Noir 60%, Pinot Meunier 30%, Chardonnay 10%  
**Country:** France  
**Region:** Champagne  
**Vintage:** NV  
**ABV:** 12%  
**Residual Sugar:** 10  
**Case Size:** 6x75cl  
**Closure:** Agglo plus part of Liege  
**Other Varietals Available?** Yes

BACKGROUND INFORMATION

S.A Les Roches Blanches was founded in 1994 by Nicolas Gueusquin, a young and dynamic entrepreneur. The négociant is based in Dizy, just outside Epernay. Today, the négociant operates in a newly built, modern winery with thermo-regulated stainless steel vats, underground chalk cellars and 40 gyrogalettes. Les Roches Blanches uses the traditional Champagne method and the wines are matured for two years in chalk cellars in Dizy.

TASTING NOTE

Fragrant and elegant aromas of green apple and pear with a lively and delicate mousse. A well balanced Champagne delightful.

FOOD MATCH

Fish, and White meats

WINE STYLE

Brut Champagne

OAK TREATMENT

Unoaked

WINE SUITABILITY

**Vegetarian:** No  
**Vegan:** No  
**Allergens:** Sulphites