



## Henri Favre Brut NV Champagne

### The Facts

<b>Producer</b>	Les Roches Blanches
<b>Winemaker</b>	Marjorie Navarre
<b>Varietal(s)</b>	Pinot Noir 60%, Pinot Meunier 30%, Chardonnay 10%
<b>Country / Region</b>	France, Champagne
<b>Vintage</b>	NV
<b>ABV</b>	12%
<b>Residual Sugar</b>	10<x<13g/l
<b>Case Size</b>	6 x 75cl
<b>Oak Treatment</b>	Unoaked
<b>Other Varietals Available?</b>	Yes

### Product 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 gyropalettes. Les Roches Blanches uses the traditional Champagne method and the wines are matured for two years in chalk cellars in Dizy.

### Tasting Notes

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

Sparkling

### Wine Suitability

<b>Vegetarian</b>	No
<b>Vegan</b>	No
<b>Allergens</b>	Sulphites