



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 / Region	France, Champagne
Vintage	NV
ABV	12%
Residual Sugar	10<x<13g/l
Case Size	6 x 75cl
Oak Treatment	Unoaked
Other Varietals Available?	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

Vegetarian	No
Vegan	No
Allergens	Sulphites