

CHAMPAGNE  
**ANDRÉ CLOUET**  
DEPUIS 1741

# Silver Brut Nature

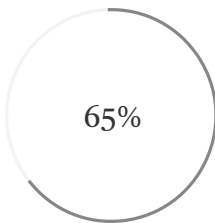
Classification	AOC Champagne
Alcohol	12% Vol.
Zero dosage	The natural essence of Pinot Noir
Available in	37.5cl, 75cl, Magnum (1.5L),



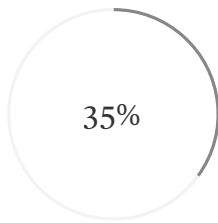
Precision | Authentic | No make-up

## Blend

Pinot Noir Base

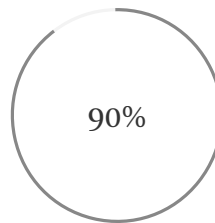


36 months  
on the lees

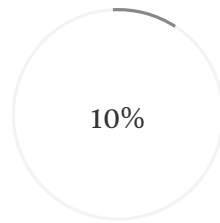


Reserve Wine  
2 to 5 years old  
wines kept in tank

## Aging



Tank



Barrels

## Lobenberg

This varietal Grand Cru Pinot Noir, pressed white as Brut, has the great power of the Grand Reserve, but it is filled without any dosage. Part of the wine is also fermented and briefly aged in used barriques from the Barsac winery

Doisy Daene. The result is a bone-dry power pack, always straight ahead, with tremendous finesse and great individuality. The used barrique does not give the wine any oak notes, but it increases the creaminess immensely and gives it maturity. This brut has the consistency and mouthfeel of a large Dom Perignon that has matured for 8-10 years, and the ripe apple also supports this association.

94/100