



CHAMPAGNE

À L'EST

BRUT



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COMPOSITION

Assemblage: Pinot Noir (60%), Chardonnay (27%),
Pinot Meunier (13%)

Aged: 5-6 Years with 30% reserve wine

Dosage: 10 g/l

Soil Composition: Chalk & Clay-Limestone

Place of origin: Pinot Noir & Chardonnay from Sézannais,
Pinot Meunier from Vallée de la Marne

TASTING NOTES

A pure expression of balanced style, this elegant brut cuvée is layered with lively floral aromatics and crisp, vibrant white fruit offering unparalleled freshness, balanced acidity and invigorating minerality.

With a pale yellow robe, and an attractive train of bubbles, Champagne À L'EST offers versatility and superior drinkability, whatever the occasion. Ideally served as an aperitif, between 46 and 50°F and enjoyed in great company.

SPECIFICATIONS

Brut 750ml • ALC. 12% by Vol • 4.5L / 6 BTL Cases

UPC 892363001004 • NM-285-018

Case DIM 12.6" x 10.1" x 7.0" • Case Weight 10.5 kg

Duc D'Aulencourt Cuvée À L'EST Brut

Elaboré par La Maison du Champagne

51200 Épernay, France



For purchasing information, please email
contact@out-east.com