

Champagne, France



LE SOUS BOIS



A burst of flavors showcasing subtle notes (milk rolls, melted butter, and gentle spices), ideal for the development of fine Champagne wines enriched by meticulous aging. Its strength of character and integrity make it the ideal accompaniment to hard cheeses, white meats with morel mushrooms, or Girolle mushrooms. Serve at 10°C.

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