

Champagne, France



## VINTAGE 2016



A charming mouthfeel with notes of fresh pineapple and sudachi zest, amplified by a creamy and delicate texture. A persistent finish with a chiseled structure. A noble and distinctive vintage with excellent depth. Enjoy with bream ceviche and kalamansi condiment or a high-end Pata Negra ham aged 36/48 months. Serve at 11/12°C.

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