

# Champagne Charles Saller Brut

## THE FACTS



COUNTRY: France

REGION: Champagne

APPELLATION: Champagne

WINEMAKING: Hand-picked grapes undergo gentle pressing, followed by traditional Champagne fermentation. The blend (70% Meunier, 15% Pinot Noir, 15% Chardonnay) is aged for 36 months on lees, enhancing complexity and flavor depth. Crafted sustainably with HVE 3 certification and innovative water revitalization techniques.

ALCOHOL BY VOLUME: 12.0%

AGING: 36 months on lees for added complexity and finesse.

## THE STORY

Kubler Family, 5th-generation Champagne makers in the Marne Valley, blending tradition and innovation under the leadership of female manager Chloé Bernard.

## THE ADJECTIVES

OVERALL: Artisanal Grower Champagne with elegance and tradition.

AROMAS / FLAVORS: White fruit, brioche, and a delicate yeasty hint, culminating in a fresh, fruity finish.

MOUTHFEEL: Velvety, creamy texture with fine, perfectly integrated bubbles.

## THE SELLING POINTS

Sustainable Grower Champagne with luxurious mouthfeel.

SUSTAINABILITY: Certified Sustainable, Vegan

PAIRINGS: Perfect with oysters, sushi, creamy sauces, or as an aperitif for celebrations.

