

# BECHET DE ROCHEFONTAINE BRUT

## Champagne



### WINERY

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It was in 1820 that the Chaudron family took root in the heart of the vineyard. the Montagne de Reims, in the Grand Cru of Verzenay classed 100%. Today Luc Chaudron, the 7th generation of winegrowers, perfectionist and rigorous, puts all his know-how and his passion at the service of delicate art to develop his wines. It subtly assembles the three grape varieties: Chardonnay, Pinot Noir and Pinot Meunier, to give them the typical Chaudron Champagnes. A range, with a marked character, for the pleasure of all Champagne lovers!

The cauldron family is one of those old families rooted in the heart of the Champagne vineyards for a long time. It is indeed at the beginning of the 19th century that the Cauldrons begin to build a vineyard in the Grands Crus of the Montagne de Reims, premonitory pledge of a constant search and an unwavering dedication to elaborate quality wines from Three grape varieties: Pinot Noir, Pinot Meunier and Chardonnay, whose subtle blend gives precisely this typical Chaudron champagnes.

Name:	Bechet de Rochefontaine Brut
Class:	Sparkling
Region:	Champagne
Grape Varieties:	67% Pinot Noir, 15% Pinot Meunier, 18% Chardonnay
Case / Bottle Size:	12/750ml
Alcohol Volume:	12.5%

### TASTING NOTE

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Elegance, fruitiness and fullness distinguish this great champagne wine. It is clear gold coloured with fine regular bubbles. You can perceive the aromas of grapefruit and lemon mingled with acidulous apples and apricot notes. The mouth is very pleasant thanks to the harmony between the freshness of lemon-scented aromas and the fullness of white fruits flavours.

