



The Daily Drinker

NV Champagne Brut Tradition, Larnaudie-Hirault

ref. LARNBRUT16

A non-vintage cuvée from this small, family producer. Made from the three grapes of Champagne (1/3 Pinot Noir, 1/3 Pinot Meunier and 1/3 Chardonnay), this blend of varieties gives the wine balance, subtlety and freshness.

Larnaudie-Hirault own 6 hectares of vines and are situated in the tiny village of Trois-Puits in the Montagne-de-Reims, some 6 miles south of Reims itself. The Montagne-de-Reims is largely planted to the black varieties of Champagne - Pinot Noir and Pinot Meunier- but there is some Chardonnay too.

Single Bottle **£25.00**

member price: £22.50

Six Bottle Case **£150.00**

member price: £135.00

 Style: Sparkling - Light	 Grape Variety: <i>not specified</i>	 Producer: Larnaudie-Hirault	 Serving Temperature: 17°C
 Alcohol Content: 12%	 Country: France	 Appellation: Champagne	 Drink By: 2013
 Bottle Size: 75cl	 Region: Champagne	 Colour: Sparkling White	 Food: Aperitif Canapés Fish

Tasting Notes:

A fresh mineral nose of chalk and very ripe Golden Delicious. There are notes of dry spice, smoke and hints of high-roast black coffee too. There is a creamy mousse on the palate that lends some structure, as does the piquant, almost peppery, minerality. Pear and apple fruit. A juicy, lemon grip drives through the palate coupled with that fine, chalk-dust minerality. A lovely wine, perfect as an aperitif or with food. Truly, a champagne perfect for all occasions!

To buy this wine, go to www.thedailydrinker.co.uk
or call 01380 827291