



CHAMPAGNE
PIOT
SÉVILLANO
GROWER CHAMPAGNE

TRADITION
BRUT

Our House's style and know-how



A champagne that may be enjoyed by all your guests throughout the meal, from aperitif to dessert.

Blends :

70 % meunier
15 % pinot noir
15 % chardonnay

Working in the vineyards :

- Chablis pruning for the Chardonnay and Pinot Noir and Guyot pruning for the Meunier
- Yields controlled by extensive de-budding and trellising work in the spring
- Hand-harvesting with grapes sorted on the vine

Vinification :

- Our grapes are pressed on the property, using a 4000-kg membrane press (quality approved by the CIVC), which allows us to closely control the quality of our juices.
- Vinification in temperature-controlled tanks, cooling period, malolactic fermentation carried out.

Ageing :

22 months in our cellar. Potential ageing : 3 years.

Tasting :

"A structured wine full of finesse and elegance, full and lively on the palate with delicious floral and acidulous fruit flavours. Its aromatic persistence and balance will go well with daring food choices at the start of the meal."

Frédéric Pagneux, advise wine waiter.

Food-champagne pairing :

- Courgette and marinated salmon roulade
- Diced marinated salmon with pink peppercorns and mascarpone flavoured with basil
- Carpaccio of piquillos with hazelnut oil

Packaging : case of

- 6 bottles (75 cl)
- 6 half-bottles (37,5 cl)
- 1, 2, 3, 4 or 6 magnums (150 cl)

Dosage :

9,8 g/liter



HVE certification in progress



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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. A CONSOMMER AVEC MODÉRATION