



CHAMPAGNE JACQUES CHAPUT

The salamander, the royal emblem of Francis I, is accompanied by the motto "Nutrisco & Extinguo" (I feed him and I extinguish him), which can be interpreted as:

"I feed the good fire and put out the bad".

The Chaput House has adopted this emblem and motto, which expresses what drives us in the vineyard and in the cellar: "May your pleasure in tasting our champagnes be equal to the pleasure we have had in revealing them".

BRUT NATURE LE MYTHIC

The Mythic Champagne has not received ur during the disgorging, which allows to fully appreciate the finesse and the vivacity of the Chardonnay.

Appellation	Champagne AOC
Terroir	Clay and limestone from the Kimmeridgian period
Blend	100% Chardonnay
Capacity	75cl
Blend Wine	2009 (not vintage) bottled in 2010
Alcohol	12,5%
Dosage	0 g/liter (MCR)*
Ageing time	14 years
Tasting temperature	7 to 10°C
Custodial time	2 years
Food / Wine matches	Recommended as an aperitif wine and with the following dishes : Scallop tartare, Sushis and Makis, Traditional cooked pork meats, Terrine of foie gras, Cheeses

Tasting

Eye	Light yellow gold color, limpid with green reflections.
Nose	Very refined and engaging nose combining brioche notes, touches of roasted almonds, as well as citrus notes.
Palate	It seduces by its creamy foam texture and its very fine bubbles. The whole is persistent with a very good balance.

* MCR : Mout Concentré Rectifié

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rectified concentrated must

