



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 L'AUTHENTIC

Elegant, delicate and subtly woody, the oak ageing of this Champagne gives it a good complexity.

Appellation	Champagne AOC
Terroir	Clay and limestone from the Kimmeridgian period
Blend	70% Pinot-Noir, 30% Chardonnay aged in oak barrels
Capacity	75cl
Blend Wine	2011 and 2012 bottled in 2013
Alcohol	12,5%
Dosage	6,5 g/liter (MCR)*
Ageing time	11 years
Tasting temperature	7 to 10°C
Custodial time	3 years
Food / Wine matches	Recommended as an aperitif wine and with the following dishes : Traditional cooked pork meats or oysters, Roast Turbot, Semi-cooked Duck Foie Gras, Roast Pigeon.

Tasting

Eye	Very luminous golden color. Numerous and very fine bubbles with the formation of a very beautiful foam cordon
Nose	Seductive nose with scents of lime and fresh grape, we note a beautiful complexity with aromas of flowers and white fruits (pear, mirabelle, acacia)...
Palate	Balanced mouth, notes of butter and fresh honey appear. A subtle vanilla finish with a very nice length, all in finesse.

* MCR : Mout Concentré Rectifié
rectified concentrated must

