



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 LE TRADITION

A well-balanced and flattering champagne that surprises with its power and vinosity on the nose.

Appellation	Champagne AOC
Terroir	Clay and limestone from the Kimmeridgian period
Grape varieties	80% Pinot Noir, 20% Chardonnay
Capacity	75cl
Alcohol	12%
Dosage	6 g/liter (MCR)*
Ageing time	3 years
Tasting temperature	7 to 10°C
Custodial time	3 to 4 years
Food / Wine matches	Recommended as an aperitif wine and with the following dishes : partridge with Truffles, Foie Gras Escalope with Apples, Scallops with Truffles.

Tasting

Eye	A brilliant golden color, a fine and creamy foam.
Nose	Elegant and flowery nose, notes of ripe yellow fruits complete the intense and greedy expression. It surprises by its power and vinosity.
Palate	Well balanced and flattering, these impressions are found on the palate where red fruits are invited from the attack and persist pleasantly on the finish.

* MCR : Mout Concentré Rectifié
rectified concentrated must

