



## ORIGIN

*Champagne ORIGIN is an elegant and well-balanced type of champagne, where Pinot Meunier joyfully prevails. It is sufficiently complex to capture the interest, while remaining accessible.*



### Tasting notes

#### Robe

This champagne has a beautiful sparkling golden robe, displaying very fine bubbles and a persistent head once poured.

#### Bouquet

The prevailing bouquet of ORIGIN is of delicate and fruity aromas. Pear and citrus nuances come to mind, along with a light sub-tonality of berries such as strawberry and raspberry, maybe due to the presence of Pinot Noir. There is a definite hint of almond and brioche which gives it a lovely fragrance of baking.

#### Flavour

This champagne proves to be well-balanced on the acid front, with crisp energy, enhanced by the presence of minerals. Flavours of fresh apples and pears remain, blending together with the subtle notes of berries and brioche. The finish is persistent and refined.

### Characteristics

#### Blend

Made with 80% Pinot Meunier and 20% Pinot Noir

**Available in :** Bouteille

### Food pairing

ORIGIN is versatile enough to be paired with a variety of meals. Try it with light hors d'oeuvres, grilled fish, roast chicken, or even a cheese and charcuterie platter.

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