



CHAMPAGNE
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5 RUE DU SORBIER - 51480 CUCHERY - FRANCE

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ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH.
TO BE CONSUMED WITH MODERATION.

"LA QUILLE" IS THE REWARD THAT CROWNS AN ARDUOUS ENDEAVOUR. THIS CHARMING CHAMPAGNE, FRESH AND SUBTLY LUSH, WILL SEDUCE YOU WITH ITS FINESSE AND ELEGANCE. WITH ITS LOVELY FULL CHARACTER, IT IS THE PERFECT ACCOMPANIMENT TO YOUR MOST SPECIAL MOMENTS.

LA QUILLE VINTAGE 2016

MEUNIER 20% - CHARDONNAY 40% - PINOT NOIR 40%

VINTAGE 2012 - FERMENTED IN STAINLESS STEEL TANKS
MALOLACTIC FERMENTATION - DOSAGE: 6 G/L

Only available in Bottle (75 cL)

COLOUR

Lovely pale yellow hue with deep golden tints.

NOSE

The first nose is eloquent and varied. Honey, black fruit, toffee apple and citrus are followed by delicious notes of dried nuts including almonds, cashews and hazelnuts, along with toasted-type notes accompanied by a touch of pepper. The wine is rounded off by a lovely array of different fruits such as pomelos, strawberries and peaches.

PALATE

On the palate, the wine is rich and fresh and buoyed by creamy bubbles. The fruit is juicy and saline and underpinned by a fresh, smooth acidity. The black grape varieties, particularly dense this year, provide the breadth as only they can, creating a fruity richness on the mid-palate that resonates with a lovely vinosity. The very tactile finish completes the wine's character.

FOOD PAIRINGS

- Smoked salmon with pepper
- Cod in a herb crust
- Slow-cooked pork tenderloin with a honey sauce
- Roast turbot

