



CHAMPAGNE  
**PANNIER**  
CHÂTEAU-THIERRY FRANCE





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# Sélection (Brut)

CLASSICS

*Fresh, fruity and elegant Champagne*



\* 40% Chardonnay  
30% Pinot Noir  
30% Meunier  
including 30% of reserve wines



Yellow and gleaming  
gold.  
Fine bubbles and  
delicate cord.



Expressive, floral  
and fruity nose.  
Yellow and white  
matured fruits.



Fresh and fleshy.  
Persistently fruity.  
Long and elegant  
finale.



Store bottles on their side away from light at a temperature between 12 and 14°C.

Serve between 7° and 9°C.

Available in bottle (75 cl), half-bottle (37.5 cl), magnum (150 cl), jeroboam (300 cl), mathusalem (6 l), salmanazar (9 l) and nabuchodonosor (15 l).

\* Blend variation of +/- 5%  
Ageing of minimum 3 years

## PANNIER's style

Champagne PANNIER develops its personal and own style and affirms its regularity. Its wines are the perfect alliance of the three grapes varieties in Champagne : Chardonnay for its finesse, Meunier for its delicate fruity and Pinot Noir for its structure.

## Wine discovery

In the flute, fine bubbles twirl into a joyful, persistent cord. The nose is expressive, fruity and floral. It evokes the yellow and white matured fruits melt with delicacy to the notes of fine pastry.

In the mouth, the attack is fresh, supported by a fleshy amplitude. The fresh fruits, like vine, apricot and nectarine, blend into the palate before offering an elegant and persistent finale.



## Flavors and gourmet agreements



Suitable for all occasions, this cuvée had the benefit of at least 3 years in our medieval cellars. Perfect for aperitif or cocktail dinner.