



LIMITED - 3ÈME ART - EDITION

BRUT

*Daring, bright  
and elegant*



**Beautiful yellow color with**

golden tints accompanied by very fine bubbles.



**Elegant and complex nose**

of ripe fruits like peach and apricot mixed with crumpled honeyd biscuits. Spice tip on the finish.



**Very fresh palate**

with notes of citrus, pear and mirabelle.

**Nice long finish,**

and persistent.

PAIRING SUGGESTIONS

The ideal choice for an aperitif, she perfectly accompanies a fine appetizer or even a dish, such as a filet mignon with honey and ginger.



BLEND

45% Chardonnay,  
30% Pinot Noir,  
25% Meunier.

VINIFICATION

100% first press juice  
Dosage : 8g/l  
Ageing : minimum  
3 years.



**BEAUMONT DES CRAYÈRES**  
CHAMPAGNE

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