

CHAMPAGNE TARLANT · FRANCE

Zero Brut Nature

Champagne, Champagne



COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Pinot Noir, Chardonnay, Pinot Meunier, Petit Meslier, Arbanne, Pinot Blanc	12%	NV · 750 ml

SPARKLING

Tasting notes

The nose is quite subtle at first but provides hints of tangerine and golden apple. This is followed by a fruit-driven palate that offers notes of citrus, apple, and very subtle yeast, nut, and brioche notes and a lingering minerality.

About the wine

Fermentation occurs in steel vats that are thermo-controlled. The wine does not receive a dosage. The basis of this Tarlant Brut nature is 2014 vintage. White reserve wines matured in used oak barrels were added before secondary fermentation.

Awards

Wine Spectator 2021 — 92 points (NV)

Winemaking

MATURATION	bottle fermentation since 2014 (harvest year)
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Cellar and service

SERVE AT	14–16 °C
AGEING POTENTIAL	7+ years
FOOD PAIRING	Shellfish has a great affinity with sparkling wine, so mussels, oysters, clams, and prawns would do exceptionally well with this wine. Alternatively, white meat like chicken, duck, and pork will do well, especially in creamy sauces.

Say it: Champagne Tarlant: shahm-PAHN-yuh tar-LAHN; Brut Nature: BRÜT na-TÜR

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