

# Coates & Seely Bretagne Brut Reserve



Coates & Seely use traditional Champagne methods alongside cutting-edge winemaking technology to reflect the unique terroir of this corner of southern England.

## Tasting Note

A blend of about 65% Chardonnay and 35% Pinot Noir; made by the Traditional Method, like Champagne, from grapes grown on chalk-rich soils at the foot of the North Hampshire Downs. A blend of wines made in two consecutive vintages, the wine is bottle aged for three years prior to release. The aromas are reminiscent of apple orchards and elderflowers. Seemingly very dry, the dosage is 10 g/l of sugar; the palate shows lemon, mineral notes and a soft mousse.

## Full breakdown

Product Code:	00066629
Country:	England
Region:	England
Sub-Region:	England
Vintage:	NV
ABV:	12%
Bottle Size:	75cl
Grape Variety:	Chardonnay, Pinot Noir