



FRANCK PASCAL CHAMPAGNE RELIANCE BRUT NATURE

SKU: CHFPRBN

Franck is a firm believer in working his 7 hectare domaine as naturally as possible; fully biodynamically but also without the addition of any sugars at any point during the winemaking process. He even has bespoke compost created with a high volcanic sulphur content, reducing the need for SO2 in the winery.

This superb Champagne is Marne Valley, biodynamic. 65% Pinot Noir, 22% Pinot Meunier 13% Chardonnay, vinified in stainless steel, based on 2013 and 2014, disgorged December 2022. Zero Dosage.

Enticing nose of golden autumnal fruits; apple pie, ripe pear with hints of nuts and honey. Very fine, lingering mousse, fresh acidity on the long, satisfying finish; a seductive Champagne of real charm and complexity

