



Champagne Ernest Rapeneau Brut

Origin : France.

Appellation : AOP Champagne.

Grape Varieties : 70% Pinot Noir, 30% Chardonnay

Tasting Note : In the mouth this wine is straight and frank in which you can taste the floral nose. This wine is well-balanced.

Food Matching : Pork, Rich fish (salmon, tuna etc), Vegetarian, Poultry, Veal.