BRUT TRADITION

Champagne Georges Cartier is an essential Champagne house. This house has been producing high quality wines for several decades. This Georges Cartier Brut tradition cuvée is made from the 3 main grape varieties of Champagne, The grapes have been carefully selected from the 3 emblematic sectors of Champagne.



- Chardonnay (10%) from the Côte des Blancs for its freshness & Mineral side
- Pinot Noir (25%) from the montagne de Reims to provide structure and balance
- Pinot Meunier (65%) from the marne Valley to bring fruit and roundness

This cuvée "Brut Tradition" is made with: 70% of the 2018 harvest, 30% of the wines used are reserve wines from the years 2014-2015 and 2016.

Aging for 3 years on fine lees

The dosage of this cuvée is 8g / L.

Tasting Note

Structure Freshness Bitterness Fruity Sweetness Salinity

Food and Wine pairings

During aperitif, or with fish in sauce or white meat.

Conservation advice:









