CHAMPAGNE
Philippe Fays

Sensation Trio

Extra-Brut

«Each of our wines reflects its unique terroir»

Blending

1/3 Pinot Noir
1/3 Chardonnay
1/3 Pinot Blanc, a rare variety of Champagne

Ageing in our cellar

3 to 4 years in our cellars

Dosage

5 gr/lt

Cuvée 3 grape varieties. Elegant pale gold color and fine bubbles.
Delicate nose of white flowers and notes of candied citrus fruits.
Structured, ample and slender mouth.
Luminous vintage, sensation of harmony and balance,
Extra-brut gourmand, a delight for the taste buds.

www.champagne-philippefays.com

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