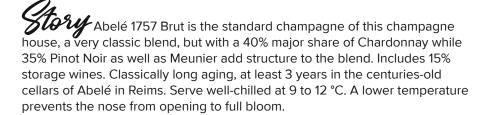
France, AOC Champagne ABELÉ 1757 CHAMPAGNE BRUT

"A classic"



Roducer Abelé was established back in 1757, making it one of the oldest Champagne houses. Over time, the house accumulated significant expertise, contributing to the development of the entire Champagne-making process, partly within Abelé's cellars. In 2019, Nicolas Feuillatte acquired the house, which remains its own entity with a particular focus on restaurants, hotels, and wine bars. Despite its relatively small annual sales of about 300,000 bottles, Abelé enjoys considerable recognition in France. It possesses beautiful, ancient cellars and maintains long-standing contracts with growers primarily in the Montagne de Reims and Côtes des Blancs areas. The esteemed clients of this venerable house include European royal courts, numerous embassies, the Élysée Palace, the French Senate, and UNESCO. Etienne Eteneau serves as the house's cellar master. Abelé's Champagnes are produced in stainless steel tanks, and all of them undergo malolactic fermentation. The house's style is characterized by rich fruitiness, full-bodied flavor, and impressive length.



AROMA The luscious scent is reminiscent of citrus fruits, white currents, rhubarb, white peach,

TASTE Bone dry

TIPS FOR USE An elegant aperitif, a tasty toasting wine, A classy social wine that goes well with savoury snacks Its mellow acidity also makes it a good oyster and shellfish wine.

Champagnes **WINE TYPE PACKAGE SIZE** Chardonnay 40% **GRAPES** Pinot Noir 35% Meunier 25%

Champagne Abelé **MANUFACTURER**

1757

12.5% **ALCOHOL**

CONTENT

SUGAR CONTENT 7,7 q/l

6 bottle(s) Natural **BOTTLE CLOSING** cork

0,75 I **BOTTLE SIZE** 111106 **PRODUCT NUMBER**









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