France, AOC Champagne

ABELE BRUT 1757

MAISON FONDÉE À REIMS
ABELÉ 1757
CHAMPAGNE

”A classic in a larger size!”

Story

Abelé 1757 Brut is the standard champagne of this champagne house, a very classic blend, but with a 40% major share of Chardonnay while 35% Pinot Noir as well as Meunier add structure to the blend. Includes 15% storage wines. Classically long aging, at least 3 years in the centuries-old cellars of Abelé in Reims. Serve well-chilled at 9 to 12 °C. A lower temperature prevents the nose from opening to full bloom.

Producer

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.

COLOR Golden yellow

AROMA The luscious scent is reminiscent of citrus fruits, white currants, rhubarb, white peach, flowers and minerality.

TASTE Bone dry, freshly acidic, citrusy, elegantly fruity, balanced, and long. Extended aging adds a delightful creaminess to the flavor.

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.

WINE TYPE	Champagnes	**PACKAGE SIZE**	3 bottle(s)
GRAPES	Chardonnay 40% Pinot Noir 35% Meunier 25%	**BOTTLE CLOSING**	Natural cork
		BOTTLE SIZE	1,5 l
		PRODUCT NUMBER	111113
MANUFACTURER	Champagne Abelé 1757		
ALCOHOL CONTENT	12,5%		
SUGAR CONTENT	10 g/l		

Norex Responsibility Indicator: Champagne Abelé 1757

Norex requirements	Good	Very good	Excellent
Environmental friendliness	Fulfills Norex requirements, but we are waiting for more information...		
Social responsibility			
Administrative accountability			

Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari

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