

C H A M P A G N E



**Philippe Costa**

UN PEU DE FOLIE.

## BRUT NATURE ZERO DOSAGE



Brut NATURE Philippe Costa comes from Vineyards in Burru, Montagne de Reims, known as “ the wine Montain”.

Mont de Berru, composed by 375 hectares, is composed by the following grapes varietals: 87% Chardonnay, 6% Pinot Noir, 7% Pinot Meunier.

This area is especially devoted to fresh Chardonnays, which give champagne elegance and drinkability.

In this cuvée both the Chardonnay and the Pinot Meunier come from “Solera Method” that gives a strong personality and great structure.

Zero dosage – no additional sugar at the degorgement.

Area of Origin: Montagne de Reims

Grape Varietals: 75% Chardonnay, 25% Pinot Meunier

Vinification: Stainless Steel

Tirage: 4 years in the bottle on yeast

Dosage: zero dosage

Capacity available: 0,75 l

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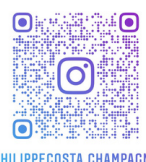
*Yellow gold color, brilliant, with a fine and persistent perlage. The nose is elegant, deep on powerful, rich of fruit*

*In the mouth is rich, elegant and persistent.*

*A Champagne that is appreciated for its structure and elegance;*

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Phone: +39 0521 786870; info@tenutecosta.it; www.philippecosta.eu



PHILIPPECOSTA.CHAMPAGNE