



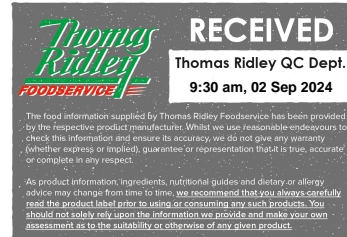
## Paques et Fils, Carte Or Premier Cru Champagne

Montagne de Reims, France



### Key Information

<b>ABV</b>	12% (7.5 units per 75cl bottle & 1.3 units per 125ml glass)
<b>Allergens</b>	Contains sulphites Suitable for vegetarians & vegans
<b>Formats</b>	75cl



### About

Five generations of the Paques family have been producing champagne here since 1905 and, to this day, manage everything themselves in-house. Located in Rilly la Montagne, all their vineyards are situated in five neighbouring villages in the Montagne de Reims area and are classified as Premier Cru de Champagne. The different soils, slopes and exposure to the sun bring a unique complexity to their champagnes. Paques is committed to sustainable agriculture and is certified as VDC (Sustainable Viticulture in Champagne). Paques' champagnes are truly unique and authentic thanks to the reduced use of sulphites, very light filtering, zero fining and because all vinification processes, including blending, are managed on the Paques' premises.

### Tasting Notes

A blend of three grape varieties, Pinot Meunier, Pinot Noir and Chardonnay, aged for two years, the Carte Or is a classic brut champagne; supple, fresh and fruity.

Delicious served chilled as an aperitif, perfect for special occasions and celebrations.