

**Besserat de Bellefon - Brut**

**Collard-Picard - Brut**

**De Venoge - Brut, Rosé and Blanc de Blanc**

**Marc Hebrart - Brut**

**Philipponnat - Brut**

### What Makes Champagne Truly Unique?

- 1 A symbol of celebration.
- 2 A journey of craftsmanship.
- 3 Only wines produced in the Champagne region.



### Champagne Etiquette – How to Serve and Enjoy Champagne Properly.

- 1 Serving Temperature.
- 2 Glassware Choice.
- 3 How to Open a Bottle with Style.
- 4 Handling the Glass.



### Tasting Notes and Characteristics of Today's Selections.

- 1 **Besserat de Bellefon – Brut**  
A fresh, crisp champagne with subtle citrus and floral notes – perfect as an aperitif.
- 2 **Collard-Picard – Brut**  
Balanced with hints of green apple and white flowers, finishing with delicate minerality.
- 3 **De Venoge – Brut, Rosé, and Blanc de Blancs**  
**Brut:** Lively and light, with pear and almond undertones.  
**Rosé:** Rich with red berries and subtle earthiness – ideal with seafood.  
**Blanc de Blancs:** Elegant with notes of lemon zest and minerals, reflecting the purity of Chardonnay.

### The Influence of Sweetness Levels in Champagne.

**Brut Nature:**  
Less than 3 grams of sugar per litre – bone-dry, with no added sugar.

**Extra Brut:**  
0-6 grams per litre – minimal sweetness, crisp and refreshing.

**Doux:**  
More than 50 grams per litre – very sweet, often paired with rich desserts.

**Brut:**  
Up to 12 grams per litre – the most versatile style, suitable for any occasion.

**Demi-Sec:**  
17-32 grams per litre – slightly sweet, ideal with desserts.

### Food Pairing to Enhance Your Champagne Experience.



**Brut:**  
Best with oysters, sushi, and light appetisers.

**Blanc de Blancs:**  
Perfect with seafood, goat's cheese, and citrus-based dishes.

**Rosé Champagne:**  
Pairs beautifully with duck, salmon, and fruit-based desserts.

**Richer Brut styles:**  
Ideal with roasted meats, mushrooms, and aged cheeses.

Just as food enhances champagne, stories enrich our lives and we know that every story matters to Absa. Every pairing, like every shared moment, creates a unique experience worth savouring.