



DEPUIS 1837

de VENOGE

CORDON BLEU BRUT



91 pts
Wine Spectator

91 pts
Robert Parker
WINE ADVOCATE

90 pts
JAMES SUCKLING.COM

AS A FIRST PRESS WINE, THE CORDON BLEU IS COMPOSED OF 20% OF « RESERVE WINE » FROM THE PAST TWO YEARS, ADDED TO THE BLEND. THE CORDON BLEU IS THE REFLECTION OF THE STYLE AND ELEGANCE OF THE CHAMPAGNE HOUSE DE VENOGE.

TASTING NOTE

Bright gold color, wide aromatic complexity ranging from Granny Smith to lemon and honey. Dense and elegant, perfect for the aperitif.

BLEND

- Pinot Noir 33%
- Pinot Meunier 33%
- Chardonnay 33%

TECHNICAL

Aging 3 years
Dosage: 6,1g/L
Alcool: 12% / Vol.