

# CHAMPAGNE

# TRIBAUT

*Schloesser*

À ROMERY



**Champagne Tribaut Schloesser** was founded in **1929** in the heart of the Champagne region, in Romery. For four generations the **Tribaut Family** has maintained their passion and expertise to produce impressively delicate and refined Champagnes.

Our Vineyards are situated in the best locations between the *Montage de Reims* and the *Marne Valley*, very close to *Epernay*.

Champagne Tribaut's vineyards are made up of 30% Chardonnay, 40% Pinot Noir and 30% Pinot Meunier .

In our winery and cellars, tradition and technological progress are married to ensure the highest quality Champagnes.



# Brut Origine

40% Pinot Noir - 30% Chardonnay  
30% Pinot Meunier

*Brut Origine* is a fruity and middle full-body Champagne with a low dosage of 10 g of sugar per liter. **Brut Origine** reveals delicate aromas of dry fruit, apple and bread with a hint of apricot.

There is a nice balance and length for this refined aperitif, ideal at anytime.

**90 Points Wine Spectator "Brut Origine N.V"**

*The refined texture sets the pace for lemon, apple and bread dough flavors in this firm, elegant bubbly, which is dry in style. There's nice balance and length...90"*

**4\* Silver Medal** Decanter World Wine Awards 2011

**Ageing:** 36 months on lees before disgorgement  
**Disgorgement:** 6 months before shipment  
**Alcohol:** 12,2% Alc/Vol.  
**Acidity:** 4,20 g/l  
**pH:** 3,10  
**Dosage:** 10g/l



# Blanc de Chardonnay

100% Chardonnay

*Blanc de Chardonnay* is a delicate and refined Champagne with subtle floral aromas, a slightly touch of hawthorn, toasted bread and honey. With a low dosage of 7.50 g of sugar per liter, **Blanc de Chardonnay** is ideal as an aperitif, fresh and lively.

In perfect harmony with any seafood or white meats.

**Gold Medal 2010 "Blanc de Chardonnay N.V"**  
Concours Chardonnay du Monde

**Silver Medal 2009 "Blanc de Chardonnay N.V"**  
Concours Chardonnay du Monde

**Ageing:** 48 months on lees before disgorgement  
**Disgorgement:** 8 months before shipment  
**Alcohol:** 12,5% Alc/Vol.  
**Acidity:** 4 g/l  
**pH:** 3,10  
**Dosage:** 7,5 g/l



# Brut Rosé

40% Pinot Noir - 30% Chardonnay  
30% Pinot Meunier



*Brut Rosé* is a beautiful light pink- salmon color, which reveals enticing red fruit aromas. With a low dosage of 10 g of sugar, **Brut Rosé** is plenty of delicate taste.

Perfect as an aperitif and in total harmony with white meats and all manner of desserts.

**90 Points Wall Street Journal "Brut Rosé N.V"**

Light salmon pink. Showing aromas of burnt cherry, Brewer's yeast, juniper berry, burnt orange peel, and sour peach. Subtle flavors of alpine strawberries round out this medium-bodied, elegant Champagne... 90 pts

**Ageing:** 48 months on lees before disgorgement

**Disgorgement:** 6 months before shipment

**Alcohol:** 12,4% Alc/Vol.

**Acidity:** 4,20 g/l

**pH:** 3,15

**Dosage:** 10g/l

# Brut Millésime 2004

60% Pinot Noir - 40% Chardonnay



This blend of Pinot Noir and Chardonnay from a single year is rich and full of finesse. With a low dosage of 8 g sugar per liter, **Brut Millésime** is a complex, delicate and mature Champagne.

You will appreciate all his aromas on refined meals and for any great celebrations.

**Ageing:** 4 to 6 years on lees before disgorgement

**Disgorgement:** 6 months before shipment

**Alcohol:** 12,5% Alc/Vol.

**Acidity:** 3,90g/L

**pH:** 3,15

**Dosage:** 8g/L

# Brut Premier Cru



60% Pinot Noir - 20% Chardonnay  
20% Pinot Meunier

Coming from the best locations of **Premier Cru** area in Champagne, our Blend of mainly Pinots gives to this cuvée lots of characters, a great complexity for a full body Champagne.

**Brut Premier Cru** is delight as an aperitif and perfect on red meat courses.

**Ageing:** 36 months on lees before disgorgement  
**Disgorgement:** 6 months before shipment  
**Alcohol:** 12,25% Alc/Vol  
**Acidity:** 4,45 g/L  
**pH:** 3,10  
**Dosage:** 10g/L

# La Cuvée René



70% Chardonnay - 30% Pinot Noir

Selected from our best vineyards, the jewel of our House comes with a low dosage of 8 g of sugar per liter, with a long fermentation in oak barrels, **La Cuvée René** expresses a wealth of delicate flavors, with some notes of vanilla and hints of hazelnut aromas. Beautiful as an aperitif and with any refined meals.

**Silver Medal "Cuvée René N.V"**  
International Wine & spirits competition



**1\* Star "Cuvée René N.V"** Guide Hachette 2010

**Sommelier International Tasting "Cuvée René N.V"**  
**Visual Aspect:** a golden-yellow hue, delicate, tightly-packed bubbles forming a lovely, long lasting cordon.

**Nose:** pleasant complexity of aromas between fruitiness and spiciness and a scents of toasted brioche.

**Palate:** pure on the first taste, sustained by lively but not overwhelming effervescence. The structure reveals a fruity quality

**Ageing:** 6 to 8 years on lees before disgorgement  
**Disgorgement:** 6 months before shipment  
**Alcohol:** 12,5% Alc/Vol.  
**Acidity:** 4g/l  
**pH:** 3,2  
**Dosage:** 8g/l

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*(our new website is under construction  
And will be released early 2012)*

