Brut

Champagne Germar Breton

Fresh, rounded grower Champagne with citrus, apple and toasted hazelnut, fine bubbles and a creamy finish.

Country	France
Region	Côte des Bar, Champagne
Grapes	65% Chardonnay, 35% Pinot Noir
Vintage	NV
Alcohol	12% ABV
Bottle size	750 ml
Style	Sparkling white, fresh and dry
Farming	Sustainable practices



Tasting note

Lemon and mandarin aromas mingle with ripe apple, hazelnut and a light toasted note. Fine bubbles lift a rounded, generous palate, with peach and apricot adding fruitiness. Chardonnay brings freshness and finesse, while Pinot Noir adds structure. A balanced, dry Champagne that works equally well as an aperitif or with food.

The producer

Based in Colombé-la-Fosse in the Côte des Bar, the Breton family has grown vines in Champagne since the 1950s. They began making their own wines in 2003 and launched Germar Breton in 2005. The name combines those of their daughters, Gersande and Marcelline, with the family surname.

Winemaking

Hand-picked grapes provide first-press juice, fermented in stainless steel with malolactic fermentation. The blend includes around 20% reserve wine. A second fermentation in bottle is followed by at least 15 months in the estate's cellars. Disgorgement takes place two to four months before release, with a Brut dosage of 8 g/l.

Food pairing

Smoked salmon, Comté gougères, seared scallops or roast chicken.