



PREMIUM CHAMPAGNE & WINE



LICHTENWALD FRÈRES

The name "Lichtenwald Frères" represents the brothers Lichtenwald, who are behind this exclusive champagnes. The champagne from Lichtenwald Frères is made from a refined blend of Pinot Noir, Chardonnay, and Meunier, sourced from the best carefully selected vintages.

With an elegant and refined flavor profile, these champagnes are carefully handcrafted and aged for a minimum of 36 months.

The logo of Lichtenwald Frères, featuring an "LF" within an almost closed circle and a crown above, symbolizes the unity and excellence of the brand.



BRUT SÉLECTION

The BRUT SÉLECTION from Lichtenwald Frères, in collaboration with SCEV Marc Chauvet, is the perfect introduction to the world of vintage cuvées. Compared to the BRUT TRADITION, it is fuller and less fruity, yet it stands out with its strong character and long finish.

Composition: 50% Chardonnay, 40% Pinot Noir, 10% Meunier
The 2018 vintage includes 13% reserve wines and is aged for at least 36 months on the lees.

Bouquet: A fine combination of floral and mineral notes.

Taste: On the palate, this champagne is lively, structured, mineral, and powerful.

Food Pairing: This champagne pairs excellently with seafood and fish dishes prepared with herbs.

750 ml • 12,5 % Vol. Alk.



BRUT TRADITION

The BRUT TRADITION from Lichtenwald Frères, in collaboration with SCEV Marc Chauvet, is a timeless classic of the house, distinguished by its fruitiness and freshness, offering a consistent taste.

Composition: 1/3 Chardonnay, 1/3 Pinot Noir, 1/3 Pinot Meunier
This champagne is made up of 70% of the 2020 harvest and 30% reserve wines.

Bouquet: Fruity and fresh, with aromas of citrus fruits, honey, and buttered brioche.

Taste: A classic, round, balanced, and harmonious wine that perfectly highlights the fruitiness and refreshing citrus notes. An ideal champagne for celebrations of all kinds.

Food Pairing: This champagne is excellent as an aperitif or paired with Parmesan cheese.

750 ml • 12,5 % Vol. Alk.



BRUT ROSÉ

The Brut Rosé from Lichtenwald Frères, in collaboration with SCEV Marc Chauvet, is a festive champagne that impresses with its unique style, vibrant color, and distinctive taste. It is created through the maceration of grapes before clarification, where the natural pigments of the skins impart color and release a broad spectrum of aromas.

Composition: 100% Pinot Noir from Rilly-la-Montagne, vintage 2020.

Bouquet: Aromas of red fruits such as redcurrant and raspberry, complemented by hints of grenadine.

Taste: A festive, harmonious, fresh, and well-balanced wine with flavors of red fruits.

Food Pairing: This champagne belongs to the fruity category and pairs wonderfully with strawberry cake or tomatoes prepared Provençal-style.

750 ml • 12,5 % Vol. Alk.



DEMI-SEC

The Demi-Sec from Lichtenwald Frères, in collaboration with SCEV Marc Chauvet, is crafted exclusively from high-quality harvests and consistently showcases the character of a distinguished champagne. It is marked by its complexity, richness, and long finish on the palate. Each vintage is unique, influenced by the climatic conditions of the year and the composition.

Composition: 50% Pinot Noir, 50% Chardonnay, with the 2016 vintage aged for 7 years on the lees in our cellars.

Bouquet: Fruity aromas of quince, yellow peach, and verbena, complemented by fresh meringue notes.

Taste: Fruity, fleshy, and delicious, supported by vibrant acidity.

Food Pairing: This champagne belongs to the intense category and pairs perfectly with roasted John Dory or veal fillet with tarragon, peach, and sesame. Enjoy its full aromatic complexity as an aperitif.

750 ml • 12,5 % Vol. Alk.

