

CHAMPAGNE  
Christian Muller  
Grand Cru

Tradition  
BRUT

As its name suggests, the "Tradition" cuvée takes up the fundamentals of Champagne. Produced from 30 different parcels, all located in the Grand Cru vineyards of Mailly-Champagne, this champagne reflects all the subtleties of our village.

#### CHARACTERISTICS

**Terroir:** 100% Mailly-Champagne Grand Cru - HVE & VDC plots

**Vinification:** Malolactic fermentation on Pinot Noir - 15% in oak barrels

**Ageing:** 3 years

**Blend:** 80% Pinot Noir 20% Chardonnay

**Dosage:** 8 g/L

#### AWARDS

Magazine Vert de Vin n°27 - Jan. 2025: 91/100

Gault & Millau Champagnes 2024: 90/100

Gilbert & Gaillard International Competition: Gold medal every year since 2020

Concours Mondial de Bruxelles: Silver medal in 2023 and 2024





## ROBE

To the eye, the wine is pale gold in color, with persistent effervescence and a delicate cord of bubbles. Its radiance is luminous and limpid.

## NOSE

The nose is fresh and fruity, marked by citrus aromas (lemon), but also identifiable hints of cherry and violet.

## MOUTH-FEEL

In the mouth, the attack is delicate, marked by a gentle effervescence. The sensation of freshness and liveliness gives way to aromas of red fruit (cherry) enhanced by citrus notes. On the finish, the mineral structure blends perfectly with the fruity flavors, leaving us with a pleasant sensation, ideal for whetting our appetites.

## PAIRING

As an aperitif, with Comté, Chaource or goat's cheese. During the meal, with chicken or fish in sauce.

Available in

Bottle, Magnum

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