



William Beaufort Brut Classic (Non-Vintage)

Grape Varieties:	40% Meunier, 35% Pinot Noir and 25% Chardonnay
Vinification:	Pressing, racking and vinification at low temperature in thermo regulated vats
Time on laths:	36 months
Released to market:	Minimum 4 months after disgorging
Dosage:	7 grams per litre
Tasting note:	Beautiful light amber color, creamy mouth feel and nice citrusy nose with a hint of yeast in the back note.