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CHAMPAGNE
PAQUES *et Fils*



Paques et Fils, Carte Or Premier Cru Champagne

Montagne de Reims, France



Key Information

ABV	12% (7.5 units per 75cl bottle & 1.3 units per 125ml glass)
Allergens	Contains sulphites Suitable for vegetarians & vegans
Formats	75cl

About

Five generations of the Paques family have been producing champagne here since 1905 and, to this day, manage everything themselves in-house. Located in Rilly la Montagne, all their vineyards are situated in five neighbouring villages in the Montagne de Reims area and are classified as Premier Cru de Champagne. The different soils, slopes and exposure to the sun bring a unique complexity to their champagnes. Paques is committed to sustainable agriculture and is certified as VDC (Sustainable Viticulture in Champagne). Paques' champagnes are truly unique and authentic thanks to the reduced use of sulphites, very light filtering, zero fining and because all vinification processes, including blending, are managed on the Paques' premises.

Tasting Notes

A blend of three grape varieties, Pinot Meunier, Pinot Noir and Chardonnay, aged for two years, the Carte Or is a classic brut champagne; supple, fresh and fruity.

Delicious served chilled as an aperitif, perfect for special occasions and celebrations.



Paques et Fils, Carte Rouge Premier Cru Vintage Champagne

Montagne de Reims, France



Key Information

ABV	12% (7.5 units per 75cl bottle & 1.3 units per 125ml glass)
Allergens	Contains sulphites Suitable for vegetarians & vegans
Formats	75cl

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Tasting Notes

A blend of 50% Pinot Noir and 50% Chardonnay, Champagne Carte Rouge is a vintage made during the very best harvests. Aged for at least 6 years to provide a beautifully balanced, fragrant and full-bodied champagne with excellent length.

Serve chilled with sea-food, such as lobster, or with your favourite cheese - Camembert or Comté would make an excellent accompaniment.



Paques et Fils, Rosé Premier Cru Champagne

Montagne de Reims, France



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Allergens	Contains sulphites Suitable for vegetarians & vegans
Formats	75cl

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Tasting Notes

A blend of 60% Pinot Noir and 40% Chardonnay, which is aged for up to 4 years to provide a delicate pink candy colour and red fruit aromas, with full and fresh notes on the palate.

Serve chilled as an aperitif, or with dessert – recommended with chocolate cake and fresh fruit.