

BINET

MAISON FONDÉE EN 1849
REIMS • FRANCE



BRUT ELITE

Beyond the very notion of vintage, the Brut Elite cuvée offers an exceptional finesse, the ultimate experience of Champagne.

APPEARANCE

The cuvée is a picture of lightness, finesse and harmony. It shows reflections of straw yellow, stands out by the finesse of its slowly rising bubbles.

AROMA

Mouth-watering hints of lightly toasted, freshly buttered bread that breathes aromas of fresh fruit and ripe pears.

PALATE

Racy, elegant and sensual. Clean palate.

BLENDING, MATURATION & DOSAGE

75% Pinot Noir Grand Cru

25% Chardonnay Grand Cru

Fully hand-picked grapes from more than selected 400 vineyard parcels all classified Grand Cru and situated in the heart of the legendary Natural Parc of La Montagne de Reims.

Blend of 10-year reserve and barrel-aged wines.

Ageing on laths in traditional vaulted cellars dug 20-metre deep into the "crayères" chalk ground.

Dosage: moderate, 9-10 grams per litre

EXCELLENCE & PRESTIGE

Every bottle wears a golden cabochon each individually sealed by hand as the Maison BINET warranty of the most faithful compliance with our house commitments to Excellence.

All the bottles of the cuvée are showcased in a Prestige gift set manufactured from nature-friendly leather.