**Tasting Notes**

**Grape Composition:**
Pinot Noir & Chardonnay
From Vertus, Rilly, Bouzy, Ay and Chouilly Crus

**Grape Source:**
Champagne, France

**Aromas & Flavors:**
Fresh Bread & Butter, Vanilla Cream, Rose Water, Apples and Nuts

**When to Drink:**
Now Through Mid-2006

**Our Tasting Panel Score:**
90

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**Champagne Duval-Leroy Non-Vintage Brut**

This blend of Pinot Noir and Chardonnay from selected crus is soft, rich and fruity, with fine bubbles. Crafted by a Champagne house founded in 1859.

**Food Pairing Suggestion:**
lobster, or veal with oyster mushroom sauce.

*Cut out this wine tag and keep it with your wine as a handy reference.*

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Many people think of Champagne as the beverage of celebration, a bubbly wine to be sipped and savored solo (i.e. sans food).

And while Carol Duval-Leroy sees nothing wrong with that, the chairwoman of Champagne Duval-Leroy believes that sparkling wine can be just as festive with food.

Just listen to Madame Duval-Leroy state her case: "Serving Champagne with any meal not only enhances the flavors of the food as a fine table wine would, it also creates a joyful and festive atmosphere at the table that only Champagne can bring."

To support her assertion, she offers this list of qualities that Champagne possesses:
1. "Tiny, delicate bubbles to refresh the palate with every sip after each bite of food."
2. "Clean, crisp acid to balance the briny flavors of fresh crab or the oily richness of grilled salmon."
3. "Ripe fruit flavors to harmonize with creamy cheeses."

Enjoying Champagne with food is a Duval-Leroy family tradition that dates back to the winery’s founding in 1859 in the heart of the Cote des Blancs. For nearly a century-and-a-half, the family has handed down the tradition of savoir-faire from generation to generation.

The Duval-Leroy Non-Vintage Brut — a blend of Pinot Noir and Chardonnay from a variety of crus — is soft, rich and fruity, with fine bubbles.

Madame Duval-Leroy enjoys it with everything from toasted almonds to lightly-seared tuna, and from smoked salmon on toast points to roast turkey.

Of course, you can also drink it with no food at all. Just don’t tell Madame Duval-Leroy!