



Champagne Cuvée Blanche Brut
Champagne Bruno Michel
bewertet am 30.06.2018

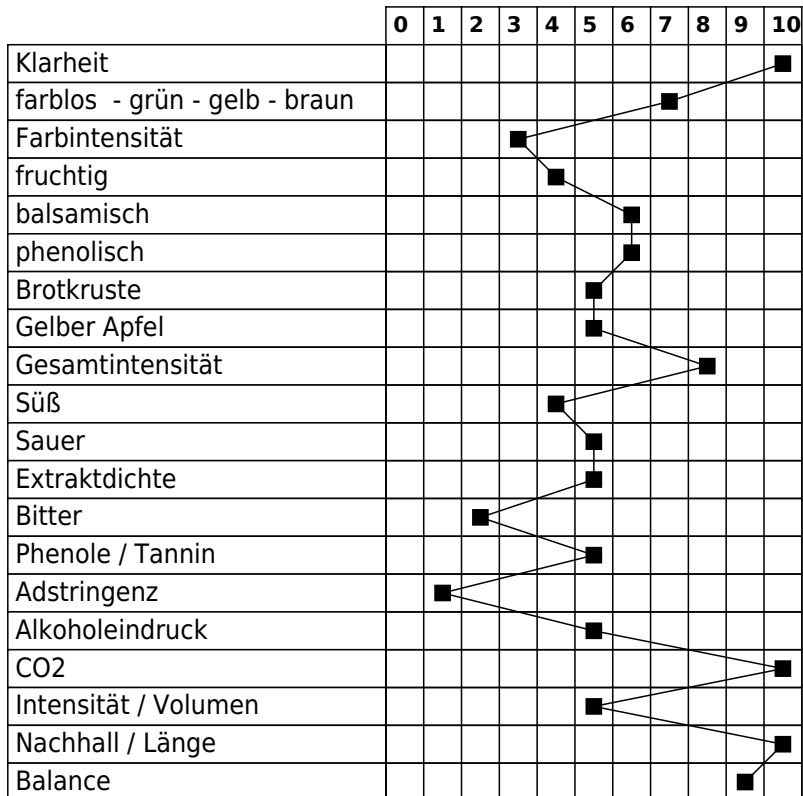
| | |
|-----------------------------|-----------------------------------|
| Gesamtpunktzahl | 96 |
| ID | 31624 |
| Jahrgang | |
| Hauptrebsorte / Rebsorten | Chardonnay / Pinot Meunier |
| Qualität | AC / AOP |
| Land - Region | Frankreich - Champagne |
| Alkohol in vol.% | 12.00 |
| Restzucker in g/l | 6.55 |
| Säure in g/l | 4.50 |
| Ausbau | Andere |
| Schwefel freie/ges. in mg/l | 51 |
| Fehlerfrei | ja |

Auszeichnung: Großes Gold

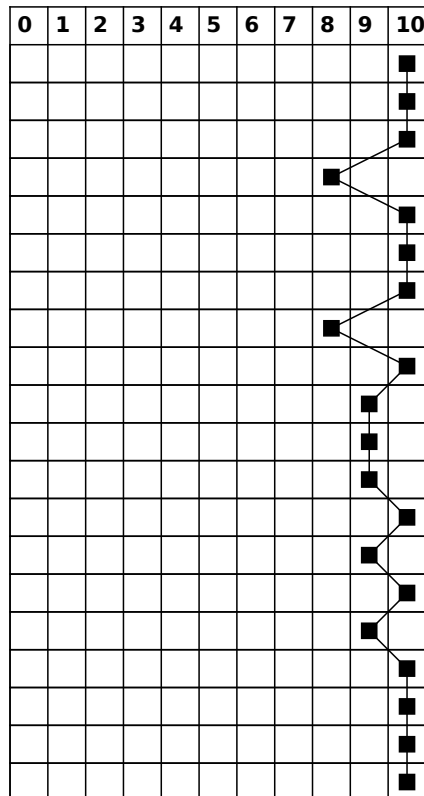
| | |
|---------------------------|--|
| Fehler | |
| Mängel/Fehler/Krankheiten | |

| | | | | | | | | | | | | |
|---------------------------|--|---|---|---|---|---|---|---|---|----|---|----|
| Ausbauart | | | | | | | | | | | | |
| reduktiv - - - oxidativ | <table border="1"><tr><td>0</td><td>1</td><td>2</td><td>3</td><td>4</td><td>5</td><td>6</td><td>7</td><td>8</td><td>9</td><td>10</td></tr></table> | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | | |
| modern - - - traditionell | <table border="1"><tr><td>0</td><td>1</td><td>2</td><td>3</td><td>4</td><td>5</td><td>6</td><td>7</td><td>8</td><td>9</td><td>10</td></tr></table> | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | | |

Analyse - Quantitative Einschätzung



Ranking - Qualitative Einschätzung



| | | | | | | | | | | | | |
|------------------|--|---|---|---|---|---|---|---|---|----|---|----|
| Begeistert | | | | | | | | | | | | |
| wenig - - - viel | <table border="1"><tr><td>0</td><td>1</td><td>2</td><td>3</td><td>4</td><td>5</td><td>6</td><td>7</td><td>8</td><td>9</td><td>10</td></tr></table> | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | | |

| | |
|-----------|-------------|
| Potential | 2021 |
|-----------|-------------|