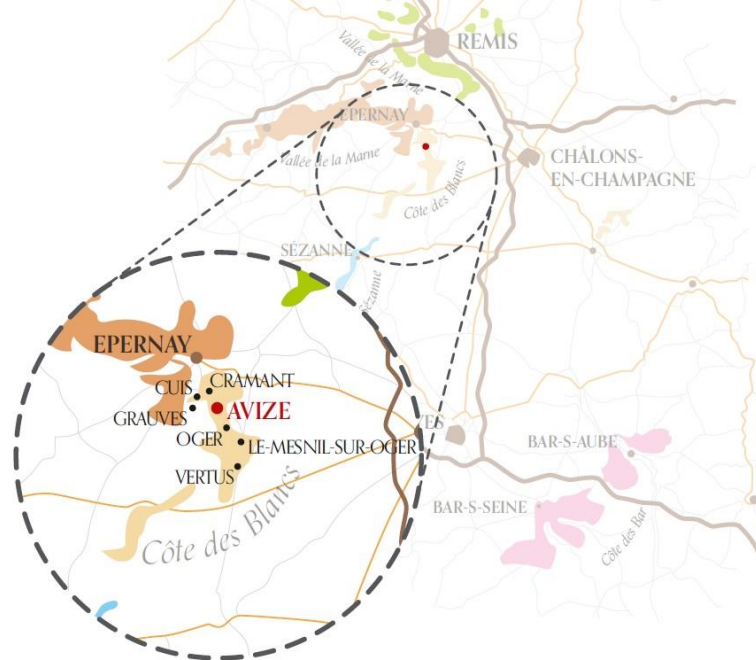




Un Champagne de Précision



### Terroir

**Grape variety :** 100% Chardonnay

**Lieux dit :** Les hauts Nemery Grand Cru d'Avize

**Soil type :** 100% chalk

**Average age of vines:** more than 60 years

**ABV:** 12.5% Vol

**Viticulture :** organic, biodynamic and horse plowing

### Vinification

**Manual harvest :** 100%

**Vinification:** 100% oak barrels

**Dosage :** 4 gr/L

**Reserve wine :** 25% perpetual reserve

**Filtration and sticking :** no

**Disgorging :** see on the back label

### Serving

**Potential aging :** 8-15 years

**Tasting temperature :** 8-10°C

**Food matching :** Scampi , sole meuniere, poultry, old cheese, Japanese food

### Tasting notes

**Elegance, the minerality** and the precision of aromas of **nuts, acacia, linden, honey** and a subtle hint of **raspberry**. A Champagne with a vibrant energy that reflects the **terroir of Avize**.



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