

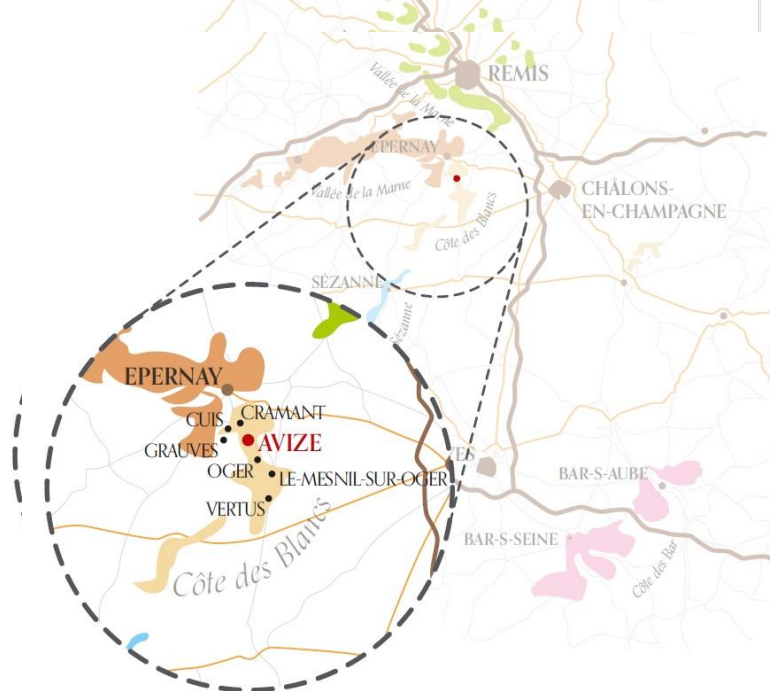
CHAMPAGNE
De Sousa
à Avize

Un Champagne de Précision



Tasting notes

Finesse, subtle aromas of **fresh red berries, raspberry, cherry kirsch**. You can also appreciate its **buttered and toasted** notes brought by its aging on oak barrels.



Terroir

Grape variety : 90% Chardonnay d'Avize et 10% Pinot Noir d'Aÿ

Terroir : Côte des Blancs et Montagne de Reims Grand Crus

Soil type : 100% chalk

Average age of vines: more than 60 years

ABV: 12.5% Vol

Viticulture : organic and biodynamic

Vinification

Manual harvest : 100%

Vinification: 100% oak barrels

Dosage : 3 gr/L

Reserve wine : 0%

Filtration and sticking : no

Disgorging : see on the back label

Serving

Potential aging : 8-15 years

Tasting temperature : 8-10°C

Food matching : oyster, veal, pigeon, dessert made from red fruit, strawberry.

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