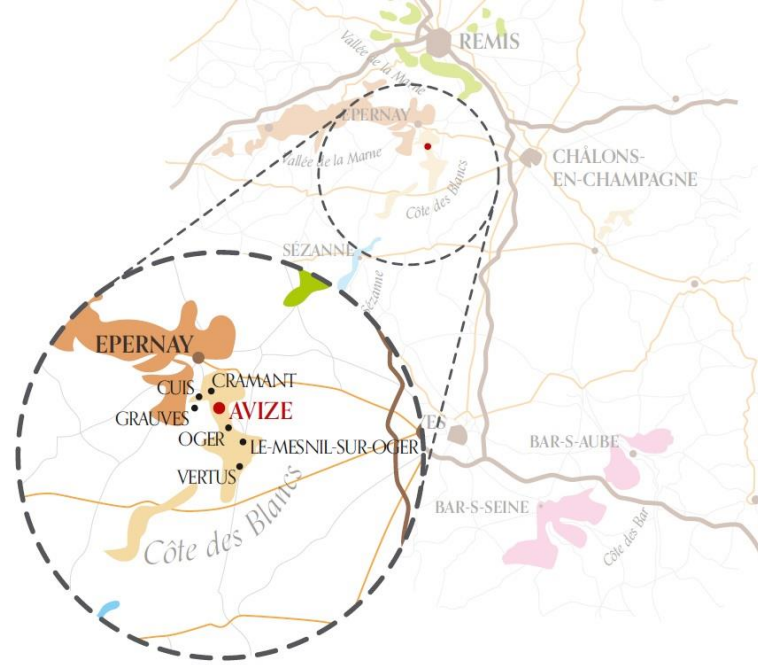


CHAMPAGNE
De Sousa
à Avize

Un Champagne de Précision



Terroir

Grape variety : 100% Chardonnay

Terroir : Cote des blancs

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 : 5 gr/L

Reserve wine : 50% perpetual reserve

Filtration and sticking: no

Disgorging : see on the back label

Serving

Potential aging : 8-15 years

Tasting temperatute : 8-10°C

Food matching : Sea food, old cheese, fish.

Tasting notes

Elegant complexity, the planeness and the **aromas balance** between **the finesse** of young wines and **the mature** aromas of reserve wines. **Brioche and chalk notes** come with a balanced mouth between presence and finesse.



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