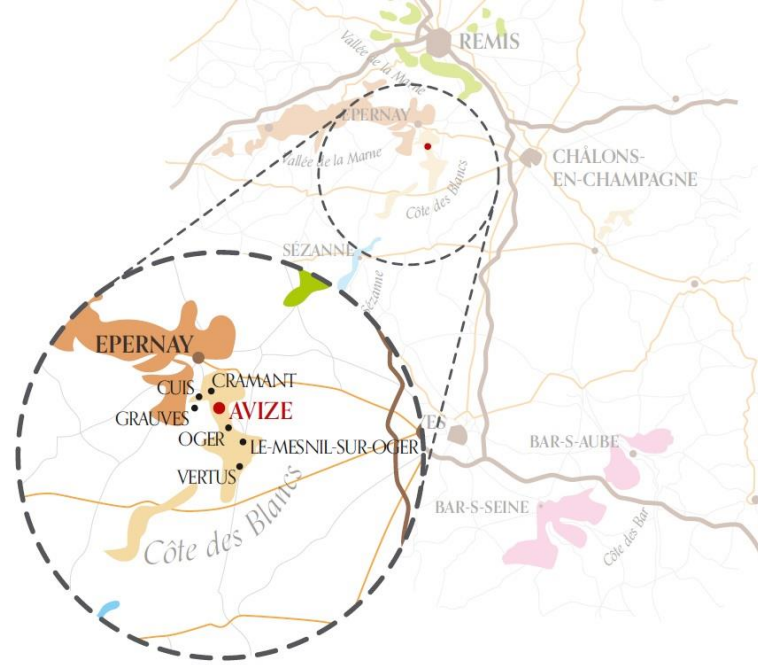




Un Champagne de Précision



Terroir

Grape variety: 50% Chardonnay d'Avize, 25% Pinot Noir d'Ay et 25% Pinot Noir d'Ambonnay

Terroir : Côte des Blanc et Montagne de Reims

Soil type : 100% chalk

Average age of vines: 25-30 years

ABV: 12.5% Vol

Viticulture : organic and biodynamic

Vinification

Manual harvest : 100%

Vinification: 50 % tank and 50% oak barrel

Dosage : 5 gr/L

Reserve wine : 20%

Filtration and sticking : no

Disgorging : see on the back label

Serving

Potential aging : 3-8 years

Tasting temperature : 8-10°C

Food matching : Sea food, cheese, poultry with vin jaune, fish.

Tasting notes

Enjoy the wedding between the **fineness of Chardonnay** and the **generosity of Pinot Noir**. Notes of **lemon, pineapple**, raised by a **buttered** side brought by an aging in oak barrel. We also find notes of red fruits: **blackcurrant and raspberry** characteristics of Pinot Noir.



SARL Champagnes De Sousa 12 place Léon BOURGEOIS 51190 AVIZE FRANCE

TÉL:+33 (0)3 26 27 53 29 Fax +33 (0)3 26 52 30 64

www.champagnedesousa.com e-mail : contact@champagnedesousa.com