

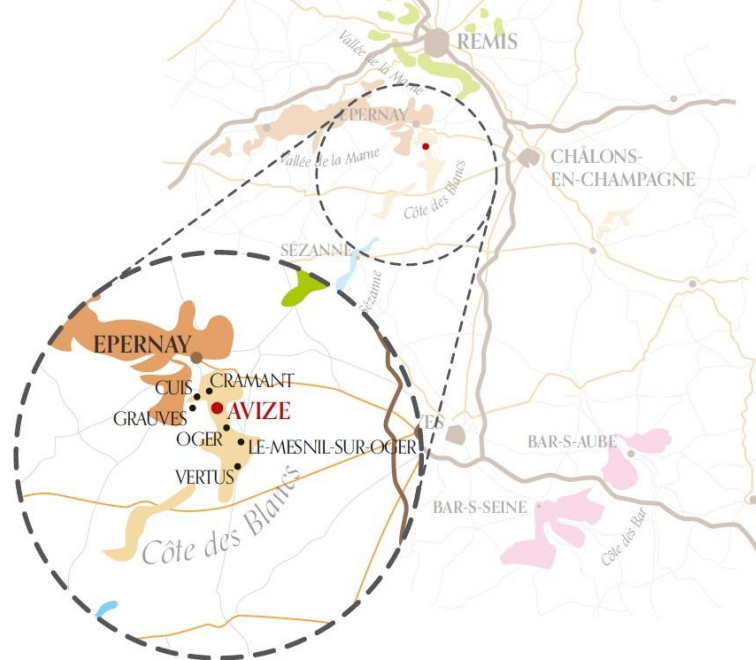
CHAMPAGNE
De Sousa
à Avize

Un Champagne de Précision



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**.



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



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