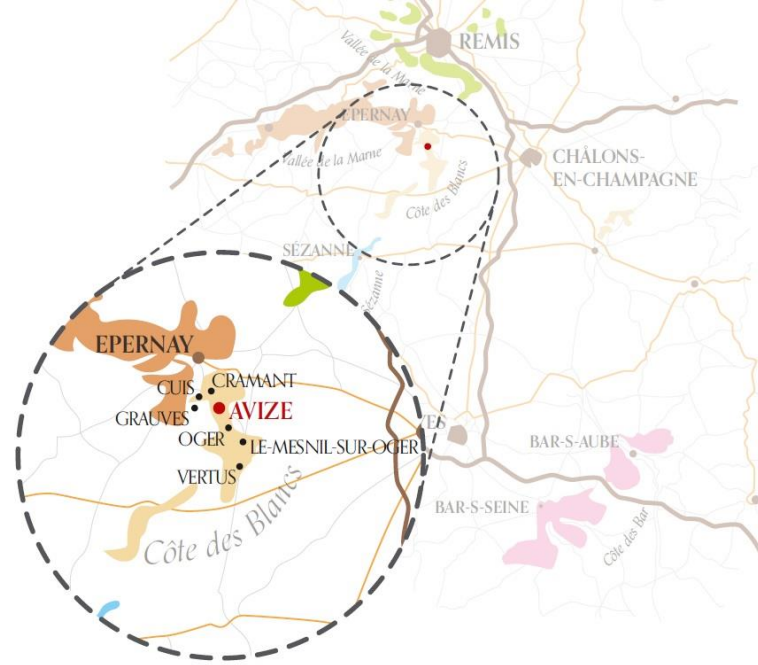


CHAMPAGNE
De Sousa
à Avize

Un Champagne de Précision



Terroir

Grape variety : 100% Chardonnay

Terroir : Cramant, Avize, Oger, Mesnil sur Oger et Chouilly en Grand Cru

Soil type : 100% chalk

Average age of vines: 43 years

ABV: 12.5% Vol

Viticulture : organic and biodynamic

Vinification

Manual harvest : 100%

Vinification: 100% tank

Dosage : 7gr/L

Reserve wine : 30%

Filtration and sticking : no

Disgorging : see on the back label

Serving

Potential aging : 3-5 years

Tasting temperature : 8-10°C

Food matching : Sea food, cheese, salty crackers, fish.

Tasting notes

Freshness, its elegant **finesse** and its **pure minerality**. Notes of **brioche**, **butter** and **ripe citrus** will exalt the palate.



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