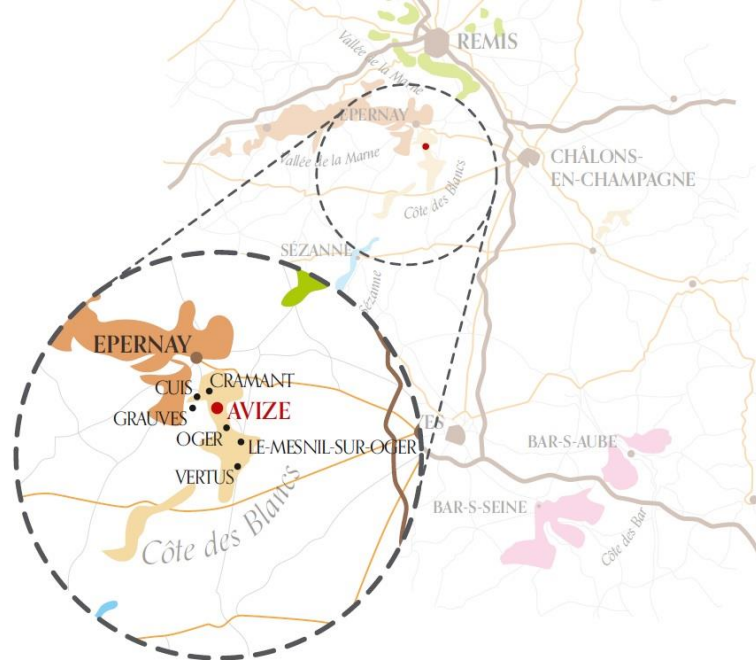


CHAMPAGNE
De Sousa
à Avize

Un Champagne de Précision



Tasting notes

Freshness, generosity and its fruity bring a subtle blend between the Chardonnay, with aromas of **white flowers and mineral**, and the Pinot Noir with notes of **small red fruits**.

Terroir

Grape variety: 92% Chardonnay de Grauves (First cru) et 8 % Pinot Noir d'Ay (Grand cru)

Soil type : 100% chalk

Average age of vines: 25-30 years

ABV: 12.5% Vol

Viticulture : organic and biodynamic

Vinification

Manual harvest : 100%

Vinification: 100 % tank

Dosage : 7 gr/L

Reserve wine : 20%

Filtration and sticking : no

Disgorging : see on the back label

Serving

Potential aging : 3-5 years

Tasting temperature : 8-10°C

Food matching : salty crackers, dessert with red fruits.



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