

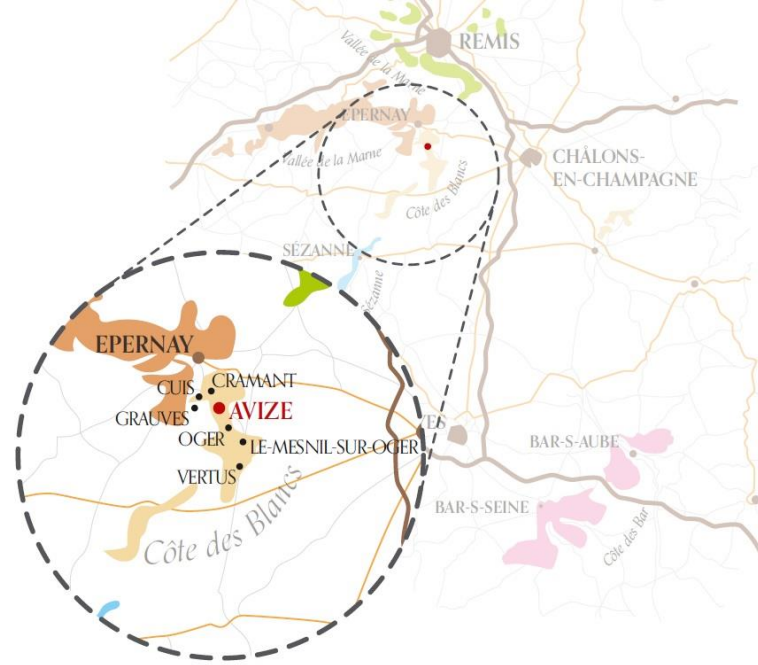
CHAMPAGNE
De Sousa
à Avize

Un Champagne de Précision



Tasting notes

Very refreshing chardonnay and **good liveliness**. With floral notes, from **white flowers, citrus fruits and ripe pears**, but also **red fruits**. This champagne will accompany your little moments like your big ones.



Terroir

Grape variety : 50% Chardonnay, 40% Pinot Noir et 10% Pinot Meunier

Terroir : Vallée de la Marne, Côte des Blancs, région d'Epernay

Soil type : clay and chalk

Average age of vines: 25-30 years

ABV: 12.5% Vol

Viticulture : organic and biodynamic

Vinification

Manual harvest : 100%

Vinification: 100% tank

Dosage : 7gr/L

Reserve wine : 40%

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, poultry, salty crackers, fish.



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