

CHAMPAGNE
de Sousa
à Avize



TRADITION

EXTRA BRUT



« THE CUVÉE TRADITION WILL DELIGHT YOU
WITH ITS FRESHNESS AND LIVELINESS »

TERROIR

Grape varieties: 50% Chardonnay, 40% Pinot Noir, 10% Meunier
Terroir: Côte des Blancs, Epernay region, Marne Valley
Soil type: Clay and Chalk
Average vine age: 25–30 years old
Alcohol content: 12.5% Vol
Method: Organic and biodynamic

WINEMAKING

Handpicking Harvest: 100%
Ageing: stainless steel tank, indigenous fermentation, indigenous malolactic fermentation
Dosage: 5 gr/L MCR
Reserve wine: 20% aged in oak barrels
Fining and filtration: none
Recommended ageing: 3-5 years

TASTING NOTES

Stewed fruits (peach, apricot, pear) bring a slightly sweet softness, while more toasted notes add depth in the background.
Freshness dominates on the palate with a sparkling texture.
The bubbles provide subtle support to a very round, gourmet, and creamy mouthfeel.
The finish is long, persistent, with beautiful freshness and a slight, mouthwatering bitterness.

Serving temperature: 8–10°C

Food and wine pairings: Seafood, salted crackers, fish.



 12 place Léon Bourgeois - 51190 Avize
 Tél : +33 (0)3 26 57 53 29 - contact@champagnedesousa.com
 www.champagnedesousa.com

PHOTO : © Eric Vanden / L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ, CONSOMMEZ AVEC MODÉRATION.

