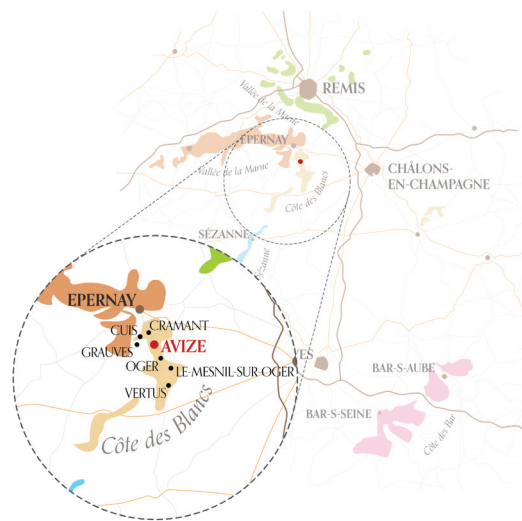


CHAMPAGNE

GRAND CRU

AVIZE | 16 | 40

Avize Grand Cru combine complexity and amplitude. The vines are located in the heart of Côte des Blancs terroir.



Color
Varietal
Appellation

White
Chardonnay
AOC Champagne



Origine : AVIZE Grand Cru 100%	Opus # : 16	Dosage : 4,0 g	Date de dégorgement : 02/08/2021 N° DE LOT : CVL-AV2108
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TERROIR

Origin of Grapes	100% Avize Grand Cru	Côte des Blancs
Growing Area	Coeur de Terroir (Avize)	
Vines Age	20 years	
Exposure	South-East	
Soils type	Outcropping Chalk	
Altitude	150 m	
Method	Sustainable Viticulture	

WINEMAKING PROCESS

100% Hand-Harvested

Pressure	Fractional (prunings are separated from the rest and eliminated)
Fermentation	In stainless steel vats
Reserve Wines	17%
Bottling	May 2017
Ageing on laths	at least 42 months
Degree	12,5 %

SERVING SUGGESTIONS

Drinking window	To drink within three years
Service Temperature	8 °C
Food Pairings	Carpaccio of scallops, Fillet of sea bream with caviar, Risotto of lobster velouté and porcini mushrooms, Granité of pears with marrons glacés

TASTING NOTES

This Champagne distinguishes itself by combining delicacy, purity and finesse. The pale yellow colour with emerald green highlights an elegant effervescence. The mineral and iodine nose opens with white flowers and a citrus cocktail. The palate is straight, chalky and intense, always carried by a chiselled texture and a long and saline finish.

It characterizes and magnifies the terroir of Avize Grand Cru.