

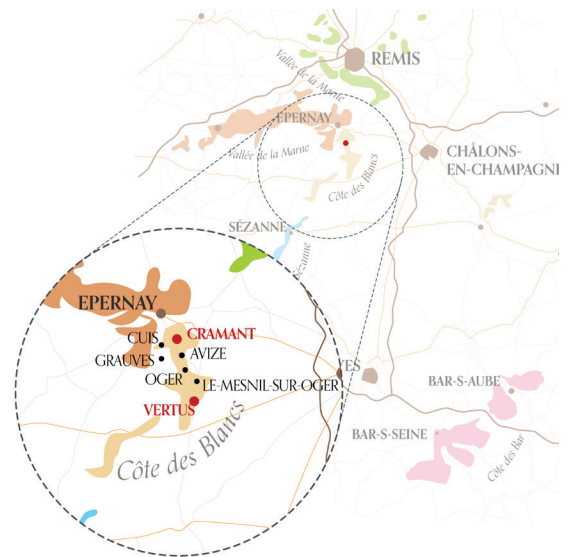
CHAMPAGNE

CV|17|50

This Champagne will delight your palate with its freshness, its precision and its slightly saline finish.

Color
Varietal
Appellation

White
Chardonnay
AOC Champagne



Origine :	Opus # :	Dosage :	Date de dégorgement :
Cramant / Vertus 21% 52%	17	5,0 g	08/03/2021
N° DE LOT : CVL-CV2103			

TERROIR

Origine of Grapes	52% Vertus Premier Cru, 27% Bergères les Vertus Premier Cru, 21% Cramant Grand Cru, Côte des Blancs
Growing Area	Coeur de Terroir
Vines Age	40 years
Exposure	South, South-East
Soils type	Clay-Limestone, Clay from Campanien (Cramant)
Altitude	Vertus 100m, Bergères les Vertus 200m, Cramant 210m
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	19%
Bottling	May 2018
Ageing on laths	34 months
Degree	12,5 %

SERVING SUGGESTIONS

Drinking Window	To drink winthin 2 years
Service Temperature	8-10 °C
Food Pairings	Apéritifs, Langoustines from Croisic, Urchins, Caviar from Aquitaine, Bar grilled on plancha

TASTING NOTES

The colour reveals emerald reflections and a fine effervescence. The nose is fresh, with notes of citrus fruits such as lemon, punctuated by notes of white flowers and a saline finish. The attack is very fine, chiselled with a nice volume in the mouth.