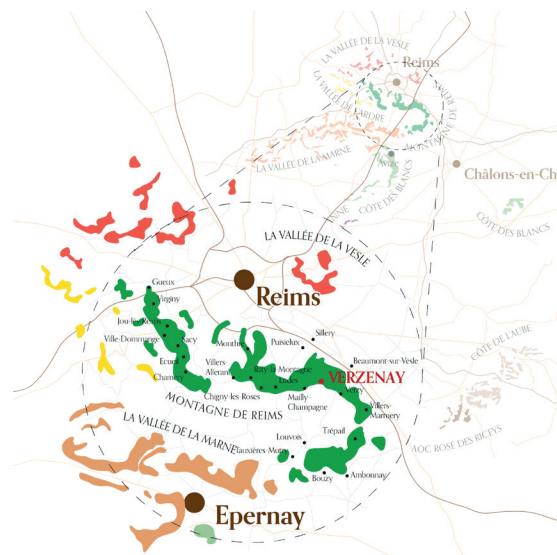


CHAMPAGNE  
GRAND CRU  
**VERZENAY | 15 | 40**

*Verzenay Grand Cru expresses the elegance and finesse of Montagne de Reims' Pinots Noirs.*

Color  
Varietal  
Appellation

**White  
Pinot Noir  
AOC Champagne**



Origine : <b>VERZENAY</b> Grand Cru 100%	Opus # : <b>15</b>	Dosage : <b>4,0 g</b>	Date de dégorgement : <b>06/07/2020</b> N° DE LOT : CVL-VZ2007
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**TERROIR**

**Origin of Grapes** 100% Verzenay Grand Cru **Montagne de Reims**  
**Growing Area** Coeur de Terroir (Verzenay)  
**Vines Age** 20 years  
**Exposure** North  
**Soils type** Chalk and sandy loam  
**Altitude** 320 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** 20%  
**Bottling** June 2016  
**Ageing on laths** 42 months  
**Degree** 12,5 %

**SERVING SUGGESTIONS**

**Drinking window** To drink within two years  
**Service Temperature** 8 °C  
**Food Pairings** Veal Grenadin, Bresse poultry, Chaource

**TASTING NOTES**

This elegant Champagne with light amaranth nuances is characterized by a precise nose where the redcurrant and the raspberry harmonize with the minerality of the chalk. Its fresh and salivating mouth brings out notes of red berries with subtlety as well as some sweet spices. Its long finish is characterized by the nobility of a slight hint of bitterness.

**It precisely defines the “delicatesse” of the Verzenay Grand Cru terroir.**