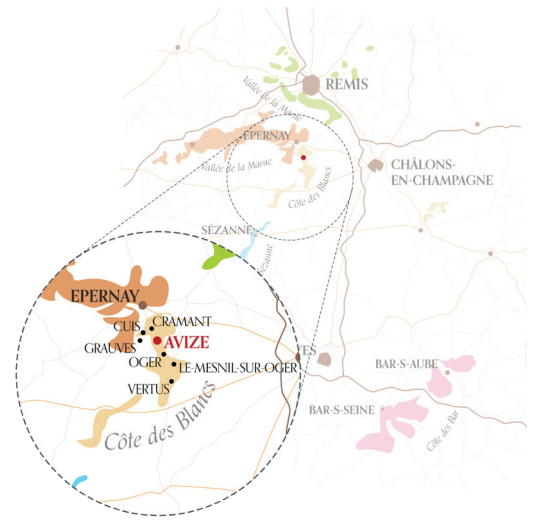


CHAMPAGNE
GRAND CRU
AVIZE | 15 | 40

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



Color	White
Varietal	Chardonnay
Appellation	AOC Champagne



Origine :	Opus # :	Dosage :	Date de dégorgement :
AVIZE	15	4,0 g	09/11/2020
Grand Cru 100%			N° DE LOT : CVL-AV2010

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	23%
Bottling	March 2016
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	Sole Meunière, Pike cooked with Champagne, Pan-fried scallops, Veal with mushrooms sauce

TASTING NOTES

This delicate champagne with a pale gold hue reveals a complex nose where orange zest and white flowers balance harmoniously. Fresh and delicate on the palate with citrus and chalky notes. The finish is tinged with a beautiful salinity.

It characterizes and magnifies the terroir of Avize Grand Cru.