

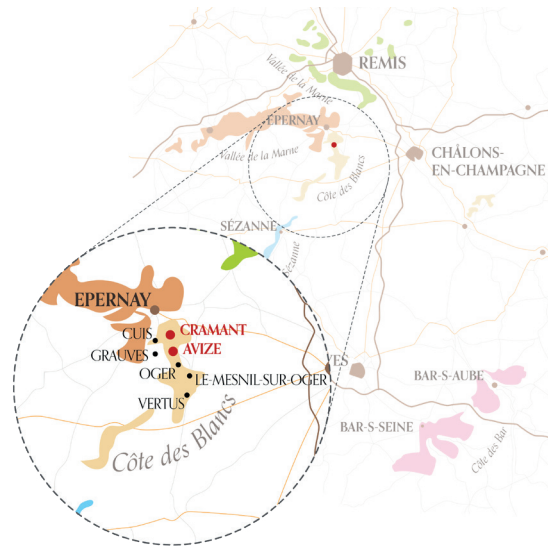
# CHAMPAGNE

## CA|15|40

*This Champagne Extra-Brut Blanc de Blancs with a great aromatic richness proudly represents the values of the house.*

Color  
Varietal  
Appellation

White  
Chardonnay  
AOC Champagne



Origine :	Opus # :	Dosage :	Date de dégorgement :
Cramant (26%) / Avize (21%) Mesnil / Grauves / Réserves (53%)	15	4,0 g	26/07/2019
N° DE LOT : CVL-EXB1907			

### TERROIR

<b>Origine of Grapes</b>	26% Cramant, 21% Avize, 53% Le Mesnil sur Oger/ Grauves/ Réserves	<b>Côte des Blancs</b>
<b>Growing Area</b>	Coeur de Terroir	
<b>Vines Age</b>	45 years	
<b>Exposure</b>	South, South-East	
<b>Soils type</b>	Chalk	
<b>Altitude</b>	170m	
<b>Method</b>	Sustainable Viticulture	

### WINEMAKING PROCESS

#### 100% Hand-Harvested

<b>Pressure</b>	Fractional (prunings are separated from the rest and eliminated)
<b>Fermentation</b>	In stainless steel vats
<b>Reserve Wines</b>	53%
<b>Bottling</b>	June 2016
<b>Ageing on laths</b>	48 months
<b>Degree</b>	12,5 %

### SERVING SUGGESTIONS

<b>Drinking Window</b>	To drink within two years
<b>Service Temperature</b>	8-11 °C
<b>Food Pairings</b>	Shellfish, Poultry, Veal, lean fish, cheese

### TASTING NOTES

A brilliant yellow colour highlighted by flashes of gold. On the nose freshness and minerality subtly marry with notes of ripe citrus fruit. A crisp and tight attack is sustained by the creamy texture of the mousse whilst the freshness of the wine is perfectly complemented by flavours of citrus fruit and stone fruit culminating in a finish that is long and full of flavour.