

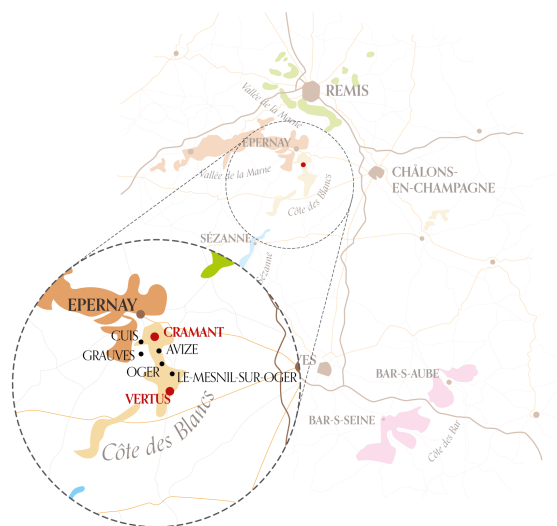
# CHAMPAGNE

## CV|18|30

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

Color  
Varietals  
Appellation

White  
Chardonnay  
AOC Champagne



Origine :	Opus # :	Dosage :	Date de dégorgement :
Cramant / Vertus 21% 52%	18	3,0 g	02/03/2023
N° DE LOT : CVL-CV2303			

### TERROIR

Origin of Grapes	52% Vertus Premier Cru, 27% Bergères les Vertus Premier Cru, 21% Cramant Grand Cru, <b>Côte des Blancs</b>
Growing Area	Cœur 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 Wine	22%
Bottling	May 2019
Ageing	40 months on laths
Degree	12,5 %

### SERVING SUGGESTIONS

Drinking Window	To drink within two years
Temperature	8-10 °C
Food pairing	Apéritifs, Gaston Gérard chicken, Sole meunière

### TASTING NOTES

The color reveals golden yellow reflections and a fine effervescence. The nose is expressive, with notes of ripe fruits such as white peach punctuated by brioche and toasted aromas. The attack is greedy and creamy, complex with a beautiful aromatic palette and a finish on refreshing bitters evoking lime.

