

CHAMPAGNE



COTEAUX CHAMPENOIS

Appellation AOC STILL WINE ELEGANT



Vinification :

- Blend : 100% Pinot Noir
- Vinification by maceration
- Barrel fermentation
- Malolactic fermentation
- Always millesime
- Alcohol 12%

Tasting Notes :

- **Colour** : intense red
- **Nose** : Aromatic, fruity, aroma of red fruit and grenadine
- **Palate** : generous , strong, flavor red fruit, light spicy

Serving suggestions :

- Serve : Between 12°C
- Matching food with Champagne : ideal for paté en croute, meats, chees, beef filet, andouillette.

Maceration : it's a method of vinification, after the harvest, the grap sorted on sorting table, they passed in stalk separator to be placed in vats for some days. We wait best time to creation of « goût des Riceys ». This vinification is a short terme. Mechanical low-pressure press. Wine is placed in barrel or oak for some years.

