



CHAMPAGNE VIEILLE FRANCE

À REIMS - FRANCE

VINTAGE 2007

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Special weather condition which leads to the perfect maturity of the grapes. Especially an exceptional year for Chardonnay that reflects all their freshness and aromatic power

TERROIR

Montagne de Reims.

BLEND

56% Pinot noir
44% Chardonnay

DOSAGE

8g/l

TASTING NOTES

Colour:

A pale golden colour.

Nose:

Ripe fruit aromas (fig, apricots) with floral notes.

Palate:

Rich and full on the palate, leading to a fresh, fruity and structured finish.

RECOMMENDATIONS

Storage:

Enjoy preferably within 2 years.

Serving temperature:

Between 8° and 10°C.

Pairing:

As an aperitif or with a poultry with morels.

