

CHAMPAGNE Alfred Tritant

PROPRIÉTAIRE-RÉCOLTANT

BOUZY
GRAND CRU



CHAMPAGNE MON ESSENTIEL

Structure & Gourmandise

ROBE

This champagne has a clear, pale yellow colour with golden highlights. It has a fine effervescence and a lovely, persistent string of bubbles.

NOSE

The nose is complex and precise, suggesting a champagne with gourmet notes. The first nose reveals notes of honey, walnut and toffee apple. This is followed by notes of mirabelle plum, grilled almond and light tobacco.

MOUTH-FEEL

The attack is frank and lively. On the palate, there are grilled, roasted (mocha and cocoa), buttery and candied fruit aromas. This wine offers a fine structure, with a fresh, precise finish on mineral and saline notes.

This cuvée Extra-Brut should be drunk at around 10°C. It goes perfectly with white meat dishes such as poultry supremes confit or in sauce, leg of lamb or pastries with vanilla cream.

INFORMATIONS

Terroir: Bouzy and Ambonnay (from Montagne de Reims)

Grape-varieties: 2/3 Pinot Noir, 1/3 Chardonnay

Years: 2017 + previous years

Vinification: in tank, malolactic fermentation

Bottling: 23 May 2018

Dosage: around 4g/l

Capacity: bottle

