

CHAMPAGNE Alfred Tritant

PROPRIÉTAIRE-RÉCOLTANT

BOUZY
GRAND CRU



CHAMPAGNE MILLÉSIME 2015

Character & Maturity

ROBE

Fine, regular and persistent bubbles animate the robe of this wine with its intense yellow colour and golden reflections.

NOSE

The first aromas are warm: almond and fresh hazelnut dominate. Then, more mature aromas emerge on tasting: aromas of fruit jelly, orange marmalade and roasted coffee.

MOUTH-FEEL

The mouthfeel is round and powerful. A warm sensation envelops the palate and touches of citrus and juicy clementine enliven the taste buds. The mouth is a perfect combination of aromatic freshness and sweetness on the finish.

Made from the best Chardonnays and Pinot Noir from the 2015 harvest, the current tasting suggests a great ageing potential for this vintage still in its youth.

This wine will delight guests as an aperitif or during lunch. It will be the perfect accompaniment to spaghetti alle vongole with clams and parsley, a risotto of the sea with saffron broth or white meat à la plancha.



Gold Medal : Concours des Vignerons Indépendants 2022

Gold Medal : Feminalise 2022 (worldwide competition where only women judge)

INFORMATIONS

Terroir: Bouzy and Ambonnay (from Montagne de Reims)

Grape-varieties: 60% Pinot Noir, 40% Chardonnay

Year: 2015

Vinification: in tank, malolactic fermentation

Bottling: 26 May 2016

Dosage: around 7g/l

Capacity: half bottle, magnum

