

AT
CHAMPAGNE
Alfred Tritant
GRAND CRU À BOUZY



CHAMPAGNE

MES RACINES

This cuvée is a must-have from our estate. Its name, 'Mes Racines' meaning 'My Roots', is a reference to our ancestors, as it is the recipe of our founder, Alfred Tritant. The label features his hands, which he used to hold behind his back.

Freshness & Gourmandise

Robe

This champagne has a dazzling pale yellow colour. The effervescence is invigorating and creates a persistent string of bubbles.

Nose

The nose is a perfect blend of subtlety and liveliness. The first nose exudes freshness, with notes of mint, white flowers (hawthorn) and pear. Delicate notes of star anise, breadcrumbs and candied fruit follow.

Mouth-feel

A clean attack on the palate. The palate is lively and delicately long. It reveals a fine balance between fresh citrus notes (clementine) and subtle minerality. The finish is supple and round, with notes of toast, vanilla cream and almond paste.

Terroir	Bouzy and Ambonnay (from the Montagne de Reims)
Grape-varieties	2/3 Pinot Noir, 1/3 Chardonnay
Years	2020 (40%) + perpetual reserve (60%)
Vinification	In tank, malolactic fermentation
Bottling	4 May 2021
Dosage	around 8g/l

Available in : Half bottle, Bottle

Tasting

This wine is both fresh and delicious, and goes well with a creamy porcini sauce with white meat, or a fresh ceviche of sea bream with lime.

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ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH. CONSUME WITH MODERATION.