



CHAMPAGNE

MILLÉSIME 2018

Unlike all the others, this champagne comes from a single harvest year, highlighted on the label. It is produced exclusively on exceptional vintage years, when its refined aromas will delight you after long ageing in our cellar.

Elegance & Liveliness

Robe

The champagne has a limpid, brilliant colour of pale yellow with golden highlights. The effervescence is fine with a persistent string of bubbles.

Nose

The initial nose is fresh and delicate, with aromas of yellow fruit. As it is aired, it becomes more complex and rounded, with more mature, gourmet notes of grilled almonds, sweets and candied fruit.

Mouth-feel

The attack is lively and precise. The freshness of the aromas and the well-integrated acidity contribute to the liveliness of the palate. It is then round and generous, with notes of brioche and toast.

Terroir	Bouzy and Ambonnay (from the Montagne de Reims)
Grape-varieties	60% Pinot Noir, 40% Chardonnay
Year	2018
Vinification	In tank, malolactic fermentation
Bottling	24 May 2019
Dosage	Around 7g/l

Available in : Half bottle, Bottle, Magnum

Tasting

Made from the best Chardonnays and Pinot Noir from the 2018 harvest, the current tasting suggests that this vintage, still in its youth, will keep for a long time. This champagne can be served as an aperitif or to accompany a main course, such as sole meunière.

Awards

- Gold Medal : Feminalise 2024 (worldwide competition where only women judge)
- Silver Medal : Concours des Vignerons Indépendants 2024

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