

CHAMPAGNE Alfred Tritant

PROPRIÉTAIRE-RÉCOLTANT

BOUZY
GRAND CRU



CHAMPAGNE MON ESSENTIEL

Precision & Intensity

ROBE

The hue is bright, pale yellow with a satiny glimmer to it. The fine bubbles create a lively but also delicate sparkle.

NOSE

Right from the beginning the nose immediately offers an intense and varied aromatic palette. Dried fruits, toasted bread and buttery aromas melt with fresh hints of citrus. The nose makes us want to continue the tasting.

MOUTH-FEEL

After a fresh attack, the mouth-feel is wide and well-rounded. The wine then develops on aromas of red-fleshed peach. Its small dosage reveals a fine champagne with a lightly lemon-flavoured precise saline finish.

The purity of this champagne pairs with a large range of savours, as well as spicy. Delicately Timut pepper-flavoured oysters or saffron-flavoured risotto with Dublin bay prawns will marvellously go with this Extra-Brut champagne.



Bronze medal : International Wine and Spirit Competition 2020 – 88 points

INFORMATIONS

Terroir: Bouzy and Ambonnay (from Montagne de Reims)

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

Years: 2015 + previous years

Vinification: in tank, malolactic fermentation

Bottling: 2016

Dosage: around 4g

Capacity: bottle

