

CHAMPAGNE Alfred Tritant

PROPRIÉTAIRE-RÉCOLTANT

BOUZY
GRAND CRU



CHAMPAGNE MON ESSENTIEL

Precision & Harmony

ROBE

The hue is yellow with soft golden reflections. Clear and brilliant, it is distinguished by the finesse of its bubbles.

NOSE

The first notes of gunflint quickly give way to biscuity and fresh butter aromas. The nose is delicately fruity, with lemon and white flower fragrances.

MOUTH-FEEL

The attack is frank and precise, followed by a beautiful mineral tension. The mouth is fresh, supported by a light bubble. Lemon verbena and zesty aromas linger on the palate.

This cuvée Extra-Brut perfectly combines the fruity structure of the pinot noir and the purity of the chardonnay in a harmonious blend finely balanced by a low dosage. It will pair well with authentic dishes where fish is given pride of place, such as sea bream ceviche with yuzu, raw fish marinated in citrus fruits, or crayfish with ginger and Espelette chilli.

INFORMATIONS

Terroir: Bouzy and Ambonnay (from Montagne de Reims)

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

Years: 2016 + previous years

Vinification: in tank, malolactic fermentation

Bottling: 10 May 2017

Dosage: around 4,4g/l

Capacity: bottle

