

# CHAMPAGNE Alfred Tritant

PROPRIÉTAIRE-RÉCOLTANT

BOUZY  
GRAND CRU



## CHAMPAGNE L'INSTANT BLANC

*Purity & Finesse*

### ROBE

This champagne has a long-lasting foam and dons a luminous robe with golden yellow nuances.

### NOSE

The nose suggests a fresh and elegant cuvée: both expressive and delicate, it reveals lemony and floral overtones (hawthorn, orange blossom), as well as hints of linden blossom and sweet almond.

### MOUTH-FEEL

The mouth-feel provides a frank, forward and lively attack. The aromas then extend into yellow stone fruits such as peach and apricot, wrapped in a crispy, airy texture. The finish is long and light.

*This 100% chardonnay cuvée is best enjoyed for aperitive drinks, but is also wonderfully suited to a seafood starter (salmon tartare, scallop carpaccio, etc).*



Gold Medal : Feminalise 2020 (worldwide competition where only women judge)

Silver Medal : International Wine and Spirit Competition 2019 – 90 points

Silver Medal : Vinalies 2018 (by the Oenologists of France)

1 star : Hachette wine guidebook 2018

## INFORMATIONS

Terroir: Bouzy and Ambonnay (from Montagne de Reims)

Grape-varieties: 100% Chardonnay

Years: 65% 2013 + 35% 2012

Vinification: in tank, malolactic fermentation

Bottling: 23 July 2014

Dosage: around 5.5g/l

Capacity: bottle

