

CHAMPAGNE Alfred Tritant

PROPRIÉTAIRE-RÉCOLTANT

BOUZY
GRAND CRU



CHAMPAGNE L'INSTANT BLANC

Freshness & Delicacy

ROBE

This champagne has a beautiful mousse, with a luminous pale yellow colour with light green highlights.

NOSE

The nose suggests a fresh, delicate cuvée. It reveals notes of yellow fruit (peach, apricot), sweet almond and flowers (hawthorn), as well as spices (cinnamon, vanilla).

MOUTH-FEEL

On the palate, the attack is clean and lively. The wine lingers on aromas of citrus fruit (orange, grapefruit), followed by notes of candied fruit. The finish is long and light, with aromas of marzipan and aniseed.

This 100% Chardonnay champagne is perfect as an aperitif, but will also go wonderfully well with seafood-based starters (white fish, scallop carpaccio, etc.).

Gold Medal and jury's favourite: Feminalise 2024 (worldwide competition where only women judge)

Gold Medal: Vinalies Internationales 2024 (by the Oenologists of France)

Bronze Medal: Concours des Vignerons Indépendants 2024



INFORMATIONS

Terroir: Bouzy and Ambonnay (from Montagne de Reims)

Grape-varieties: 100% Chardonnay

Years: 66% 2018 + 34% 2017

Vinification: in tank, malolactic fermentation

Bottling: 24 May 2019

Dosage: around 5g/l

Capacity: bottle