

CHAMPAGNE Alfred Tritant

PROPRIÉTAIRE-RÉCOLTANT

BOUZY
GRAND CRU



CHAMPAGNE MILLÉSIME 2012

Complexity & Plenitude

ROBE

The robe of this cuvée has a light amber hue with a silver glimmer to it. Its sparkle is particularly fine and abundant. Its immaculate white foam is creamy.

NOSE

The nose conveys an impression of maturity and complexity. The overtones of red berries and apple compote are enhanced by hints of citrus, candied orange and orange peels. The first aromas of undergrowth blend with those of dried fruits and nuts (hazelnuts and dates).

MOUTH-FEEL

Though the attack is vivified by the sparkle, the mouth-feel is gourmand and sappy. This sensation of density leads the wine to a long finish.

This Millésime 2012 has reached the spheres of plenitude. It can be served with poultry and sauce dishes (fatted chicken in supreme sauce...) and can easily handle foie gras.



1 star : Hachette wine guidebook 2020

Silver Medal : International Wine and Spirit Competition 2019 – 92 points

Silver Medal : Concours des Vignerons Indépendants 2017

INFORMATIONS

Terroir: Bouzy and Ambonnay (from Montagne de Reims)

Grape-varieties: 60% Pinot Noir, 40% Chardonnay

Years: 2012

Vinification: in tank, malolactic fermentation

Bottling: 31 May 2013

Dosage: around 9g/l

Capacity: magnum

