

CHAMPAGNE Alfred Tritant

PROPRIÉTAIRE-RÉCOLTANT

BOUZY
GRAND CRU



CHAMPAGNE MILLÉSIME 2018

Elegance & Liveliness

ROBE

The champagne has a limpid, brilliant colour of pale yellow with golden highlights. The effervescence is fine with a persistent string of bubbles.

NOSE

The initial nose is fresh and delicate, with aromas of yellow fruit. As it is aired, it becomes more complex and rounded, with more mature, gourmet notes of grilled almonds, sweets and candied fruit.

MOUTH-FEEL

The attack is lively and precise. The freshness of the aromas and the well-integrated acidity contribute to the liveliness of the palate. It is then round and generous, with notes of brioche and toast.

Made from the best Chardonnays and Pinot Noir from the 2018 harvest, the current tasting suggests that this vintage, still in its youth, will keep for a long time.

This champagne can be served as an aperitif or to accompany a main course, such as sole meunière.



Gold Medal: Feminalise 2024 (worldwide competition where only women judge)



Silver Medal: Concours des Vignerons Indépendants 2024

INFORMATIONS

Terroir: Bouzy and Ambonnay (from Montagne de Reims)

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

Year: 2018

Vinification: in tank, malolactic fermentation

Bottling: 24 May 2019

Dosage: around 7g/l

Capacity: bottle