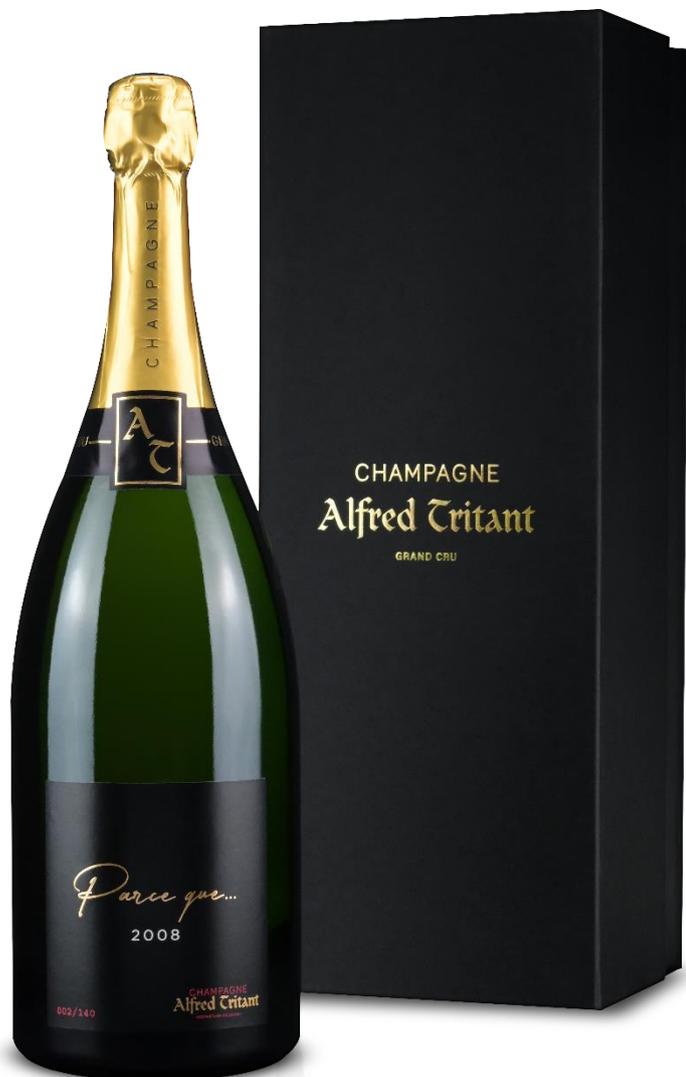


CHAMPAGNE Alfred Tritant

PROPRIÉTAIRE-RÉCOLTANT

BOUZY
GRAND CRU



CHAMPAGNE

PARCE QUE 2008

Freshness & Precision

ROBE

This wine has a brilliant pale gold colour. The effervescence is lively and fine, with a persistent string of fine bubbles.

NOSE

The nose is expressive and fresh, with a fine evolution. It is pleasant and fresh, offering fresh notes of citrus fruits, orange zest and quince, and yellow fruits, peach jam. It then opens up with delicious notes of roasted dried fruit, almonds and roasted hazelnuts, pastries, financiers and crème brûlée.

MOUTH-FEEL

Well-balanced, the palate is frank and precise. The attack is supple with well-integrated acidity. It develops aromas of fresh citrus fruits, grapefruit and clementine. The finish is a perfect complement to the structure, long and sweet, with lingering notes of brioche, custard and candied fruit.

This champagne can be enjoyed at around 12°C. The purity of this cuvée goes well with a wide range of flavours. It can be served with iodised dishes, such as langoustine with citrus fruit, or a cheese platter (soft or cooked).

DÉTAILS D'ÉLABORATION

Terroir: Bouzy et Ambonnay (Montagne de Reims)

Grape-varieties: 50% Pinot Noir, 50% Chardonnay

Year: 2008

Vinification: in tank, malolactic fermentation

Bottling: 12 May 2009

Disgorgement: 20 March 2023

Dosage : 5g/l

Capacity: magnum

