

# CHAMPAGNE Alfred Tritant

PROPRIÉTAIRE-RÉCOLTANT

BOUZY  
GRAND CRU



## CHAMPAGNE MES RACINES

*Gourmandise & Minerality*

### ROBE

The golden yellow robe is harmonious. The brilliantly white foam that forms remains in the glass for a long time, prolonging the visual spectacle.

### NOSE

The nose, initially toasted, quickly evolves towards more citrus notes, honey and cinnamon. As the tasting progresses, a more gourmand nose, orange zest, takes over.

### MOUTH-FEEL

The attack in the mouth, with a nice roundness, is rather soft. Then, the greedy side of the blend takes over. As for the finish, it is a subtle blend of rich minerality and beautiful acidity, ending on a lemony note.

*Served at 9-10°C, this champagne can be served as an aperitif. For a meal, it will be perfect with white meat.*

## INFORMATIONS

Terroir: Bouzy and Ambonnay (from Montagne de Reims)

Grape-varieties: 2/3 Pinot Noir, 1/3 Chardonnay

Years: 2019 + previous years

Vinification: in tank, malolactic fermentation

Bottling: 28 July 2020

Dosage: around 8g/l

Capacity: half bottle, bottle

