

# CHAMPAGNE Alfred Tritant

PROPRIÉTAIRE-RÉCOLTANT

BOUZY  
GRAND CRU



## CHAMPAGNE MES RACINES

*Freshness & Gourmandise*

### ROBE

This champagne has a dazzling pale yellow colour. The effervescence is invigorating and creates a persistent string of bubbles.

### NOSE

The nose is a perfect blend of subtlety and liveliness. The first nose exudes freshness, with notes of mint, white flowers (hawthorn) and pear. Delicate notes of star anise, breadcrumbs and candied fruit follow.

### MOUTH-FEEL

A clean attack on the palate. The palate is lively and delicately long. It reveals a fine balance between fresh citrus notes (clementine) and subtle minerality. The finish is supple and round, with notes of toast, vanilla cream and almond paste.

*This wine is both fresh and delicious, and goes well with a creamy porcini sauce with white meat, or a fresh ceviche of sea bream with lime.*

## INFORMATIONS

Terroir: Bouzy and Ambonnay (from Montagne de Reims)

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

Years: 2020 + previous years

Vinification: in tank, malolactic fermentation

Bottling: 4 May 2021

Dosage: around 8g/l

Capacity: half bottle, bottle

