

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