CHAMPAGNE
HÉRITAGE
by J. CHARPENTIER

Powerful, it will take you from the discovery of the first aromas, all the senses are awake!

A blend of pinot noir and chardonnay, from a terroir with limestone soil, Puissance will charm you with its vinosity, body and length on the palate accompanied by a beautiful minerality.

Variety : 2/3 Pinot noir, 1/3 Chardonnay

Crus : Avenay Val d'Or and Ludes

Vinification : 1st alcoholic fermentation only in thermoregulated tanks followed by malolactic fermentation and then blending with reserve wines stored in temperature-controlled vats and big oak barrels.

Ageing : ageing in the cellar during 48 months

Dosage : 5,4g/L

Tasting :

- Eye : pretty pale yellow with topaz shades and fine bubbles
- Nose : Powerful and flattering, a floral and elegant nose with notes of white peaches
- Mouth : Tonic with a caressing bubble, highlighting aromas of red fruits, hazelnuts and honey. Harmony continues on a delicate minerality

Puissance