

CHAMPAGNE

— HÉRITAGE —

by J. CHARPENTIER

Passion, passion... a champagne full of freshness and greediness. Taste it the first time, passion will do the rest!

Chardonnay enthusiasts will appreciate the delicacy of aromas, freshness and vivacity and gourmet notes of fresh fruit.

Variety: 100% Chardonnay

Crus: Le Breuil, Avenay Val d'Or, Chatillon sur Marne, Binson-Orquigny et Boursault

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 for 42 months

Dosage: 5.5g/L

Tasting:

- Eye: A nice shiny gold with fine bubbles, nice liveliness
- Nose: A floral and elegant nose with notes of white peaches
- Mouth: Finesse and roundness with first notes of fruit (white fruits), a finish marked by freshness and minerality.



