

COTEAUX CHAMPENOIS



Our Coteaux Champenois Blanc comes from an exceptional plot offering ideal conditions for the Chardonnay grape on a Grand Cru classified terroir. Its aging process is designed to reflect the true essence of the wine, highlighting a myriad of unique aromas and a distinctive character

CHARACTERISTICS

- Grape Variety:** 100% Grand Cru Chardonnay
- Terroir: Avize
- Parcel Selection: Lieu-dit "d'Hymens," altitude of 180m, clay-limestone soil, steep east-facing slopes
- Optimal grape maturity monitored before harvest.
- Vintage: 2022

ELABORATION

- Vinification: In small stainless steel tanks
- Extended aging on lees (14 months) with 4 pump-overs
- Bottling: Unfiltered, unfined in November 2023

TASTING NOTES

- Appearance: Summer straw yellow
- Nose: Iodine notes, candied citrus, and dried fruits, all in finesse
- Palate: Very full-bodied, rich, structured, fresh with a beautiful length, notes of exotic fruits

AVAILABILITY AND TASTING ADVICE

- Available in bottles
- Cellaring Potential: 3 to 5 years
- Pairings: Oysters, cooked shellfish, white meats with cream sauces, sea bream ceviche with citrus and ginger, cooked cheeses such as Comté and Abondance
- Serving Temperature: Serve at 6-8°C for tasting at 8-10°C