



CHARPENTIER

CHAMPAGNE

TRADITION BRUT (NV)

An introduction to the Marne Valley



DESCRIPTION

Bright and clear with a golden hue. Fine bubbles. Nose fruity, clean and elegant. Palate dominated by orchard fruits, supported by limestone led freshness.

TECHNICAL DATA

Terroir: Marne Valley.

Varietals: 80% Pinot Meunier, 15% Chardonnay, 5% Pinot Noir.

Geology and Soil: Clay-limestone and limestone marls.

Viticulture: Sustainable viticulture.

VINIFICATION

Fermentation: Stainless steel, temperature controlled tanks. Malolactic fermentation completed.

Assemblage and Reserve Wines: Blending with 20 to 40% of reserve wines depending on the nature of each vintage.

Ageing: 36 months maturation on the yeasts.

Disgorging: 6 months prior to shipping.

Dosage courant: 8 g/l.

Closure: Technological closure in natural cork.

CHARACTERISTICS OF THIS CUVEE

A fresh, fruit driven Champagne to please the consumer.

CHAMPAGNE CHARPENTIER

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