

Pascal Walczak | Cuvée Cyriès Millésime 2018

Extra Brut | Les Riceys, Côte des Bars

‘Cyriès’: the anagram of ‘Riceys’



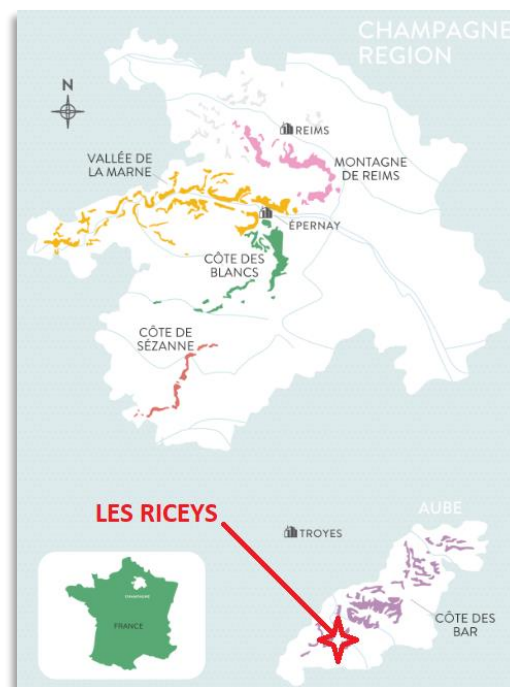
- **Dosage:** 5.3 g/l - **Ageing:** 42 months on lees
- **Vinification:** 50% Pinot Noir Stainless steel /50% Chardonnay on lees in 600L demi-muid (oak barrel)-**Malolactic fermentation**
- **The visual:** A robe of pale gold perfected with brilliant reflections. A generous foam with light fine bubbles
- **The nose:** A very fine first nose with delicate notes of mandarins followed by developing notes of brioche. A second nose very rich leaning towards strawberry notes
- **The mouth:** The mouth is lively, straightforward and frank. An interesting tension resolves with fresh minty notes. The champagne displays great finesse and longevity in the mouth
- **Food Pairing:** Perfect as an aperitif or during a meal like grilled lobster, langoustine or veal

The Grower

Coming from a family of winemakers, Pascal Walczak’s dream was to create his own domain as a winegrower, producing Champagne in Les Riceys. His long and exciting journey began in 1973 and today, they have 10 hectares of vines made up of a small portion of pinot meunier (approximately 0.01%), 2 hectares of chardonnay and the remaining vast majority is Pinot Noir. Their oldest vines were planted in 1967. Pascal’s son, Sebastien joined the family business in 2003 and sought to enhance the production of their wines whilst honouring the terroir and nature and upholding the exceptional quality of their cuvées.

The Terroir

The soils of the terroir are mainly composed of relatively thick/hard limestone and marl. Its south-east orientation allows it to benefit from abundant morning sunshine, which provides light champagnes, extremely pleasant on the palate.



Pascal Walczak champagnes are sourced, imported and distributed by **Propellis**:

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