



CHAMPAGNE
WARIS et FILLES

AVIZE · FRANCE

Chardonnay : 60% et pinot noir : 40%



A SMOOTH CHAMPAGNE

& fruity



Héritage

VINIFICATION :

- Delicat and progressive pneumatic pressing.
- Alcoholic fermentation in stainless steel tanks.
- Second fermentation in bottle in our chalk cellars

ANALYSIS :

- Total acidity : 6g/l d'H2SO4
- SO2 Total : 34 mg/l
- Alcohol : 12°
- Sugar : 6 g/l
- Sorbic acid : 0

TASTING :

It is deep gold coloured.

The nose : Fruity notes of green apple and lemon zest with a white almond nougat finish.

The palate : Soft and smooth with candied fruits brioche flavour and followed by orange blossom.

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ORIGINAL PAR CULTURE