



C H A M P A G N E  
**WARIS *et* FILLES**

AVIZE · FRANCE

Chardonnay : 100% old vineyards



## A CHAMPAGNE OF TASTING



## La cardinale

### VINIFICATION :

- Delicat and progressive pneumatic pressing.
- Alcoholic fermentation in wood barrels for 30% during 7 months and the rest in stainless steel tanks.
- Second fermentation in bottle in our chalk cellars and these bottles stay in these cellars during 5 years.

### ANALYSIS :

- Total acidity : 4g/l d'H<sub>2</sub>SO<sub>4</sub>
- SO<sub>2</sub> Total : 55 mg/l
- Alcohol : 12.50°
- Sugar : 4 g/l
- Sorbic acid : 0

### TASTING :

Golden yellow cour.

The nose : Powerful and rich recalls a brioche with butter aromas and slightly vanilla toasted.

The palate : the wine displays a beautiful presence. The balance and the bubble are elegant and intense aromas have the fruits gluttony : yellow peach, dried apricot, roasted hazelnut.

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ORIGINAL PAR CULTURE