



CHAMPAGNE
WARIS et FILLES

AVIZE · FRANCE

Pinot noir : 100%



A CHARACTER CHAMPAGNE

Personality and generosity



Blanc de noirs

VINIFICATION :

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

ANALYSIS :

- Total acidity : 5,5 g/l d'H₂SO₄
- SO₂ Total : 54 mg/l
- Alcool : 12 °
- Sugar : 3,5 g/l
- Sorbic acid : 0

TASTING :

It is a deep gold colored with silver highlights.

The nose : Intense and rich. It opens with aromas of cooked pear, peach, enhanced by some roasted almonds. The base notes are softer, with quince paste and fig tree.

The palate : In attack, the bubble is fine and refreshing, embellished with zests of lime. The balance in the mouth evolves quickly to a nice sweetness, and a touch of white nougat. The final is ample and rich.

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ORIGINAL PAR CULTURE