



CHAMPAGNE
WARIS et FILLES

AVIZE · FRANCE

Pinot noir : 80% et chardonnay : 20%



A SMOOTH CHAMPAGNE

Delicacy & character



Millésime 2014

VINIFICATION :

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

ANALYSIS :

- Total acidity : 5.20g/l d'H₂SO₄
- SO₂ Total : 65 mg/l
- Alcool : 12.50°
- Sugar : 2,5 g/l
- Sorbic acid : 0

TASTING :

A bright and beautiful pale colour.

The nose : Direct, clear, intense, dried fruits slightly roasted, and orange followed by a butter note.

The palate : Wine is generous with character. It is rich with toasted brioche aromas. The fine bubbles and candied lemon peel notes give it freshness and harmony.

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ORIGINAL PAR CULTURE