



CHAMPAGNE
WARIS et FILLES

AVIZE · FRANCE

Chardonnay : 100% - Grand Cru



A FRESH AND DELICATE CHAMPAGNE



Prémices Grand Cru

VINIFICATION :

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

ANALYSIS :

- Total acidity : 4.30g/l d'H₂SO₄
- SO₂ Total : 45 mg/l
- Alcool : 12.30°
- Sugar : 5 g/l
- Sorbic acid : 0

TASTING :

A beautiful pale lemon yellow colour.

The nose : Fine nose. Its complex bouquet unveils maracudja and litchi exotism on a background slightly smoke.

The palate : Its delivers fine and regular bubbles and delicate citrus notes : candied lemon peel sugar.

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ORIGINAL PAR CULTURE