

FICHE TECHNIQUE

MILLESIME :

2014

CERTIFIED VITICULTURE :

High Environmental Value
Champagne's Sustainable Viticulture

COMPOSITION :

85% Chardonnay
15% Pinot Noir made in red process

VINIFICATION :

Thermoregulated vats
Malo-lactic fermentation

BOTTLING :

April 18, 2015
887 Bottles
12 Magnums

DÉGORGEMENT :

January - November 2017
Dosage : 10 g/L

TASTING :

Eye : Bright pink
Nose : fruit, brandies, cherries, stone fruit, notes of candied clementine, bitter orange jam.
Taste : balanced, airy from the Chardonnay, strong fruit from the Pinot Noir. Again cherries, candied Clementines. Clear and attractive finish.



www.champagne-chpiconnet.fr

Champagne C.H. Piconnet - 43, grande rue - 10250 Neuville sur Seine
Côte des Bar - Aube - Champagne - France