



FICHE TECHNIQUE
Champagne CAVIAR HOUSE
BRUT

AOC Champagne : NV

Way of vines culture : Our aim is to use the minimum of chemical products, in respect of soil and bunches.

Wine maker : Laurent VAILLANT

Oenologist : Christophe PITOIS

Wine making : The wines are fermented in thermos regulated stainless steel vats to preserve the aromas of each cru.

Blending : 60 % Pinots meuniers coming from Vallée de la Marne (villages : Pierry, Cerseuil, Oeuilly, Passy Grigny, La Neuville aux Larris).
35 % Pinots noirs coming from Cote des Bars (villages : Avirey Lingey, Rouvres-Les-Vignes, Gyé-sur- Seine) and 5 % Chardonnays from Nogent l'Abbesse, Vert Toulon, Grauves).

Ageing : At least 18 months in bottle (mini by law 15 months)

Tasting : A pale, gold, champagne colour with fine notes and continuous bubbles. The nose is fresh, fruity and sweet with notes of plum and raspberry jam and hints of dried flowers, warm brioche and honey. It is fresh and soft on the palate with fruity raspberry and strawberry flavours and a hint of brioche. The wine has a lemony finish.

When to serve ? : This is a fine and balanced Champagne, perfect as an aperitif.

Analysis :	Alcool.....	12,50 %
	Acidités.....	4,25 g/l
	Sucre.....	9,05 g/l
	P.H	3,13
	Anhydride Sulfureux...	51,00 mg/l