

Hotel du Vin Champagne

[Image not available]



WHITE
CHAMPAGNE &
SPARKLING



FRANCE



CHAMPAGNE



SUITABLE
FOR VEGANS

TASTING NOTE

It is a well balanced and fruity champagne : the Pinots Noir bring structure, the Meuniers roundness and Chardonnay a white fruit aromatic.

VINIFICATION

100% cuvee first pressing, free run juice. Fermented in thermo-regulated stainless steel vats, no fining takes place. Ageing 4 months minimum, 50% of the blend with MLF blocked for a balanced, creamy yet crisp style of champagne.

FOOD MATCHING

Red mullet with cream of marinated Dublin Bay prawns, served on a bed of salad leaves, exotic fruit and fresh coriander.

SIZE	75cl
VINTAGE	NV
ABV	12.5%
GRAPE VARIETIES	Chardonnay (35%), Pinot Noir (35%), Pinot Meunier (30%)
CLOSURE	Diam
SKU CODE	K03661NV
EXPRESSION	Sparkling & Champagne
COUNTRY	France
REGION	Champagne
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Diam
PH	3.02
TOTAL ACIDITY	5.25g/l Tartaric
RESIDUAL SUGAR	7g/l
SKU	K03661NV