



CHAMPAGNE

Charles
de Cazanove

TRADITION PÈRE & FILS

VINTAGE 2016



VINTAGE 2016 - THE SEASONS

A complex vintage with its legacy between know-how and climatic hazards. A fresh and rainy spring before a dry summer. This climatic dichotomy brings a wonderful surprise during the harvest with a particular maturation.

TERROIR

Grapes from Premier Cru Villages. Chardonnay - «Côte des Blancs». Pinot Noir - «Montagne de Reims» and Marne Valley.

BLEND

56% Chardonnay.
44% Pinot Noir.

DOSAGE

8 g/l. Brut.

TASTING NOTES

Eye:

The colour is a deep and golden yellow.

Nose:

The nose is fresh and warm. It reveals flavours of white fruits. Then, the citrus register appears with subtlety.

Palate:

Smooth and pleasant, the palate is a silky case. Well balanced, it unveils its gourmet by fruity notes.

RECOMMENDATIONS

Serving temperature:

Between 8°C and 10°C.

Pairings:

A perfect Champagne for an aperitif or a mushroom creamy risotto.