

# TSARINE BY ADRIANA

## COMPOSITION

34% Chardonnay

33% Meunier

33% Pinot Noir

Dosage 12 g/l

Cellar ageing 3 years

Serving temperature between 10°C and 12°C

## TASTING NOTES

A dazzling bright amber colour and fine bubbles.

Delicate aromas of peach and brioche mingle with subtle notes of orange blossom, giving this cuvée a beautifully expressive flavour.

Delightful on the palate, it develops into delicious fruit jelly aromas and notes of ginger.

The finish is rich and wonderfully lively.



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## AWARDS

2020

Guide Gault et Millau – 15/20

*"A haute couture cuvée with a beautiful, brilliant and luminous gold colour. The bubble is fine and elegant. The nose is greedy with notes of citrus fruit and fresh cocoa. One could even detect a hint of iodine. The palate is seductive and gives way to a remarkable length. To be served with scallops."*

Wine Enthusiast Magazine – 92 points

*"This is a delicate, perfumed and finely balanced Champagne. It is on the dry side, giving a steely edge that suggests the bottling is young. With the green and citrus fruit and the pure acidity, this fine wine needs to age. Drink from 2021." - ROGER VOSS*

Guide Hachette des Vins  
– 2 STARS, "remarkable wine".

*"By Adriana? Adriana Karembeu, associated by Isabelle Tellier to the elaboration of this cuvée blending a third pinot noir, miller and chardonnay. Elegant nose divided between candied fruit and almond; finesse, freshness and length: remarkable."*

## INSPIRATIONS

*Perfect with a terrine of poultry, a blanquette of veal, chicken Milanese or tandoori chicken*

*With a canelé, a mirabelle plum tart or a light brioche dessert*

CHARM according to

*Isabelle Tellier*

