

TSARINE BLANC DE BLANCS GRAND CRU

COMPOSITION

100% Côte des Blancs Chardonnay from the Grands Crus villages of Avize, Cramant, Oger and Mesnil-sur-Oger.
2018 Harvest

Dosage 5 g/l
Minimum cellar ageing 2 years
Serving temperature between 10°C and 12°C

TASTING NOTES

Pale golden colour with subtle emerald hues releasing a fine, delicate effervescence with a long-lasting sparkle.

The fine nose with impeccable precision initially effuses fresh, floral aromas of linden and hawthorn associated with notes of candied lemon, developing into subtle roasted notes.

This wine is characterised by a vibrant, silky palate with notes of pineapple and candied citrus, finishing on mineral notes typical of Côte des Blancs Chardonnays. The slightly spicy, salty finish prolongs the pleasure.

BRILLIANCE - according to

Isabelle Teller



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INSPIRATION

Roasted lobster with vanilla butter
Monkfish tagine with candied lemon
Pineapple and lime meringue pie
Pineapple coconut tiramisu

AWARDS

DOUBLE GOLD MEDAL

Gilbert & Gaillard - 2022

GOLD MEDAL

Concours Vin Elle à Table – 2023
Berliner Wine Trophy – 2023
Berliner Wine Trophy - 2022
Mundus Vini Spring Tasting – 2022
Concours Mondial Féminalise – 2022

92/100

Wine Enthusiast Magazine - 2022

88/100

Meilleur Sommelier du Monde A.Larsson -2021

