

TSARINE CUVÉE PREMIUM

COMPOSITION

34% Chardonnay

33% Meunier

33% Pinot Noir

Dosage 8 gr/l

Cellar ageing between 24 and 36 months

Drinking temperature between 8°C and 10°C

TASTING

Subtle golden hues highlight the aspect of this cuvée, imparting brightness and elegance.

Its delicate effervescence is enhanced by a chorus of fine bubbles.

The aromas are expressed gradually on notes of mirabelle plum and freshly picked grape blossoms.

The yellow fruit flavours – peach, apricot and nectarine – gradually blend with those of bitter orange, producing a well-balanced wine with remarkable breadth that finishes on lemony notes.



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AWARDS

2020

Sakura Japan Women's Wine Awards

– Gold Medal

Berliner Wein Trophy

– Gold Medal

Concours Mondial de Bruxelles

– Silver Medal

International W & S Competition

– Bronze Medal

2018

Sakura Japan Women's Wine Awards

– Gold Medal

Guide Revel – 16/20

INSPIRATIONS

Ideal as an aperitif with some dry-cured ham tapas following a flamenco performance

With an avocado salmon poke bowl over lunch with colleagues

With cheeses like abundance, Parmesan or Comté during an evening with friends

ELEGANCE according to

Isabelle Jellier

