

TSARINE CUVÉE PREMIUM

COMPOSITION

34% Chardonnay

33% Meunier

33% Pinot Noir

Dosage 7 g/l

Cellar ageing between 24 and 36 months

Drinking temperature between 8°C and 10°C

TASTING NOTES

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 hawthorn and orange.

The flavours of citrus fruit, grapefruit and clementine gently blend with those of white peach to produce a harmonious palate offering a vibrant and silky smooth texture.

Its lightly saline finish brings pleasant lemony notes.

ELEGANCE according to

Isabelle Teltier



TSARINE CUVÉE PREMIUM

INSPIRATIONS

Pair with cured ham tapas

With potted tuna or salmon

*With Asian radishes like red meat, blue
meat and blue candle*

*With cheeses such as Abondance or
Beaufort*

AWARDS

GOLD MEDALS

Concours Vin Elle à Table – 2023

Mundus Vini Spring Tasting – 2022

Berliner Wine Trophy – 2022

Sakura Japan Women's Wine Award – 2022

96/100 WineState Magazine – 2022

88/100 Wine Enthusiast – 2022

2 stars Guide Hachette des Vins - 2023

