

TSARINE MILLÉSIME 2014

COMPOSITION

39% Chardonnay

32% Pinot Noir

29% Meunier

Dosage 5 g/l

Ageing 4 years

Drinking temperature between 10 °C and 12 °C

TASTING

Fine and delicate bubbles escape from this golden-hued cuvée.

A subtle nose reveals aromas of fresh butter and brioche.

A light-bodied yet powerful, rich wine with dominant hawthorn blossom, honey and liquorice aromas and a long, saline finish.

This vintage stands out for its fine balance between structure and long finish.



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AWARDS

2020

Wine Enthusiast Magazine – 92 points

"While it is still young, this vintage Champagne has fine potential. The taut, steely edge is set to soften as the apple and citrus fruits flourish. Wait for this wine to develop further maturity and drink from 2023."

- ROGER VOSS

INSPIRATIONS

With a scallop or crab carpaccio

Ideal with a roasted rack of veal



SUBTLETY according to
Isabelle Teller