

TSARINE CUVÉE ORIUM

COMPOSITION

34% Chardonnay

33% Meunier

33% Pinot Noir

Dosage of 3 gr/l

Minimum cellar ageing of 4 years

Drinking temperature between 8°C et 10 °C

TASTING

This wine with a copper gold aspect releases a regular, dancing stream of fine and delicate bubbles.

The pure nose imbued with a subtle blend of acacia blossoms, roasted notes and yellow fruits expands deliciously into fragrances of bitter orange and liquorice.

The ample, silky mouthfeel leads to an invigorating, mineral finish, making this remarkable, balanced champagne.

The subtle sweetness of the fruit is naturally revealed throughout the tasting experience.



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AWARDS

2020

Berliner Wein Trophy – Gold Medal

Wine Enthusiast Magazine – 94 points

“Launched in 2019, this is a blend of the three Champagne grapes in equal proportion along with 37% reserve wine. The combination gives a Champagne that is mature and beautifully balanced, ripe with creamed apples while also having a toasty aspect. The bottling is ready to drink.” - ROGER VOSS

Guide Veron

“For this delightful Cuvée Orium, Isabelle Tellier, oenologist and cellar master, has sensitively orchestrated the osmosis of the vintages, with 37% reserve wines from 2013 and 2014.”

INSPIRATIONS

With sea bream sushi or salmon sashimi to start the evening

With beef carpaccio for lunch on the terrace

Fine apricot tart on a Sunday in summer

PURITY according to

Isabelle Tellier

