

# 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 NOTES

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.

*PURITY according to*

*Isabelle Tettier*



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## INSPIRATIONS

*With sea bream sushi  
or salmon sashimi*

*With beef carpaccio*

*Fine apricot tart*

## AWARDS

### GOLD MEDAL

Sakura Japan Women's wine Awards 2022

Berliner Wine Trophy - 2022 & 2020

Concours des vins Elle à Table - 2021

Concours mondial Féminalise - 2021

94/100

Wine Enthusiast Magazine - 2020

90/100

Meilleur Sommelier du Monde A.Larsson -2021

88/100

James Suckling - 2022

