

TSARINE PREMIER CRU

COMPOSITION

68% Pinot Noir from the villages of Ay,
Avenay Val d'Or and Hautvillers
32% Chardonnay from Chouilly and Pierry

Dosage 5 g/l

Cellar ageing since April 2016

Serving temperature between 10°C and 12 °C

TASTING

Fine, delicate bubbles dance in a
ballet of golden-yellow glimmers.

A wide array of aromas mingle to
compose a perfectly balanced
bouquet, opening with notes of
lime blossom, yellow fruit and
spice, before developing into
subtle roasted notes.

It is rich and direct on the palate,
structured around aromas of apricot
and toasted almond, before ending
on a mineral finish.



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AWARDS

2018

Sakura Japan Women's Wine Awards – Gold Medal

2017

Japan Wine Challenge – Platinum Medal

INSPIRATIONS

Perfect with a porcini mushroom risotto or a grilled lobster

With cumin Gouda cheese or with a hazelnut financier for dessert



EXPRESSION according to

Isabelle Teltier