

# TZARINA

## COMPOSITION

58% Chardonnay

26% Pinot Noir

16% Meunier

Dosage 5 g/l

Cellar ageing minimum 5 years

Serving temperature between 10°C and 12°C

## TASTING

The bright golden colour of this cuvée reveals glimmers of emerald.

The nose is rich and very intense, with notes of candied orange and baked apples with a touch of honey and a few hints of spice and dried fruit.

It is deliciously full on the palate, structured around apricot and lemon aromas, while the finish is long and generous with a fine minerality.

This champagne is precise and rich, with great presence and wonderful ageing potential.



# TZARINA

## AWARDS

2020

Wine Enthusiast Magazine – **93 points**

*"This limited-production prestige Champagne in its elegant designer frosted bottle is crisp, tight with citrus and green plums. The blend of Pinot Noir and Chardonnay in equal proportions gives a wine that is rich, steely and nervy and set for some bottle aging. Drink this bottling from 2021." - ROGER VOSS*

2019

Gault et Millau – **16.5/20**

*"The fragrance is intense, full of freshness, marked by aromas of yellow fruits, candied citrus fruits, white chocolate and nougatine. The rich and pleasant palate is supported by a patchwork of white fruits".*

## INSPIRATIONS

*Perfect with mini brochettes of foie gras, apple and gingerbread*

*With a langoustine tartare with citrus*

*With poached lobster in a champagne sabayon*

*With dessert, served with a mandarin steamed sponge with a touch of cinnamon*

*With a mirabelle plum tart*

**PRECISION** according to

*Isabelle Tettier*

