

TZARINA

COMPOSITION

54% Chardonnay (Chouilly and Moussy)

41% Pinot Noir (Ecueil, Avenay Val d'or, Vertus and Ludes)

5% Meunier

Dosage 4 g/l

Minimum cellar ageing 5 years

Serving temperature between 10°C and 12°C

TASTING NOTES

This cuvée has a brilliant, lustrous golden colour, releasing fine, delicate bubbles.

It is rich and radiant on the nose. It opens with scents of candied citrus, accompanied by notes of patisserie.

On the palate, it is generous and perfectly balanced between structure and vivacity. Aromas of gently toasted brioche mingle with quince paste, mandarin and a hint of roasted notes.

The finish is long, saline and delicately spiced.

PRECISION according to

Isabelle Tettier



TZARINA

INSPIRATIONS

| With a grilled lobster, or pan-fried
squid with lemon
| With Chaource cheese or yuzu sorbet

AWARDS

DOUBLE GOLD MEDAL

Gilbert & Gaillard - 2022

GOLD MEDAL

Berliner Wine Trophy – 2023

Sakura Japan Women's Wine Awards – 2023

Pairing Thai Cuisine

Gilbert & Gaillard – 2021

IWC - 2017

93/100

Wine Enthusiast Magazine - 2020

"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 produces a wine that is rich, steely and nervy and set for some bottle ageing. Drink this bottling from 2021." - Roger Voss

16/20

Gault et Millau - 2021

"This cuvée offers a coherent a subtle aromatic palette. Stone fruits and dried fruits marry admirably with a delicious honeyed quality. Notes of citron make a harmonious addition. Rich and even on the palate due to its 5-year ageing and 5g/l dosage. The finish brings a wonderful minerality. Serve with a grilled blue lobster with soft aromatic herbs."

