

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

2019

Gault et Millau – 16.5/20

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 Teller