

CHAMPAGNE VADIN-PLATEAU

CARAC'TERRE

Champagne , France



Availability	Private import
Human	Yann Vadin
Millésime	2012
Appellation	Champagne AOP
Lieu, Lieux-Dits	Hautvillers - 1er Cru - Parcelles « Les Terres Jean Lelarge » + « Basses Montecuelle »
Sols	Clay Silt Limestone
Altitude Des Vignes	100-180 meters above sea level
Orientation	South-East
Cépages	70% Pinot noir 30% Chardonnay
Viticulture	Organic in conversion to Biodynamic
Pi/Hect	8 000 ft/ha
HI/Hect	30 hl/ha
Vendanges	Hand harvested
Vinification	1st fermentation at 15 degrees for 3 weeks in stainless steel tanks and barrels, racking and aging on fine lees until bottled. No malolactic fermentation. No fining, no filtration, no cold passage. Disgorgement at least 8 months before the sale of the cuvée.
Levures	Indigenous
Élevage	5 ans on slats
Volume D'alcool	12% alc./vol.
Sulfites	44 mg/l
Sucre Résiduel	1.7 g/l
Acidité Totale	4.7 g/l
Color	Clear straw
Degustation	The nose is fine and complex. Notes of citrus, white fruits and honey, alongside elegant milky nuances, almost toasted and slightly spicy: ginger, anise. A vintage with fresh and elegant mouth
Temperature Of Service	12 °C

BOIRES
