

CHAMPAGNE VADIN-PLATEAU

CARAC'TERRE

Champagne , France



Availability Private import

Human Yann Vadin

Millésime 2012

Appellation Champagne AOP

Lieu, Lieux-Dits Hautvillers - 1er Cru - Parcels « 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

Sucré 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