

# CHAMPAGNE VADIN-PLATEAU

## CHÊNE LA BUTTE

Champagne , France



**Availability** Private import  
**Human** Yann Vadin  
**Millésime** 2013  
**Appellation** Champagne AOP  
**Lieu, Lieux-Dits** Cumières - 1er Cru - Parcelle « Chêne la butte »  
**Sols** Limestone

**Altitude Des Vignes** 100-180 meters above sea level

**Orientation** North-West

**Cépages** 100% 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, 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** 4 ans on slats

**Volume D'alcool** 12% alc./vol.

**Sulfites** 35 mg/l

**Sucre Résiduel** 3 g/l

**Acidité Totale** 4.7 g/l

**Color** Clear straw

**Degustation** The nose is fresh with notes of white flowers and slightly mentholated acacia. In its complexity, appear fruity notes, peach, apricot and citrus. The minerality contributes to the elegance of this harmonious whole. A maximum expression of the quintessence of Chardonnay with freshness, richness and intensity.

**Temperature Of Service** 12 °C