

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

BOIRES
