

CHAMPAGNE VADIN-PLATEAU

INTUITION

Champagne , France



Availability	Private import
Human	Yann Vadin
Millésime	NM
Appellation	Champagne AOP
Lieu, Lieux-Dits	1er Cru - Cumières Hautvillers Champillon
Sols	Sandy silt
Altitude Des Vignes	100-180 meters above sea level
Orientation	South-West
Cépages	40% Chardonnay 30% Pinot noir 30% Pinot meunier
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 4 months before the sale of the cuvée.
Levures	Indigenous
Élevage	3 ans on slats (80% Vintage 2013, 20 % Vintage 2012)
Volume D'alcool	12% alc./vol.
Sulfites	29 mg/l
Sucre Résiduel	5.6 g/l
Acidité Totale	4.6 g/l
Color	Clear straw
Degustation	The nose is intense with floral notes of hawthorn and white fruits: pear, peach. Citrus fruits: pomelos, lemon, bring freshness and elegance to biscuit and slightly toasted fragrances. The palate is fresh, unctuous, marked by a slight astringent that emphasizes the character of this wine, structured and long.
Temperature Of Service	12 °C