

# 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

**HL/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

BOIRES