

CHAMPAGNE VADIN-PLATEAU

LES OUBLIÉS

Champagne , France



Availability Private import

Human Yann Vadin

Millésime NM

Appellation Champagne AOP

Lieu, Lieux-Dits Le Trou des Gueux

Sols Clay Limestone

Altitude Des Vignes 100-180 meters above sea level

Orientation North-West

Cépages 100 % Pinot meunier

Viticulture Sustainable

Pi/Hect 8 000 ft/ha

Hl/Hect 50 hl/ha

Vendanges Hand harvested

Vinification 1st fermentation at 18 degrees for 15 days, then racking and aging on fine lees until bottling

Levures Selected

Élevage 9 ans on slats, (80% Vintage of 2007 and 20% of Soléra reserve wine, the first of which dates from 1987).

Volume D'alcool 12% alc./vol.

Sulfites 54 mg/l

Sucré Résiduel 2 g/l

Acidité Totale 6.4 g/l

Color Clear straw

Degustation Fruity nose, ripe apple, pear, hint of strawberries. Palate shows more autolytic character of pastry and brioche. It kind of has a nutty mushroom in the background.

Temperature Of Service

BOIRES