

# 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** 12 °C

**Service**

BOIRES