

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
HI/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
Sucre Résiduel	2 g/l
Acidité Totale	6.4 g/l
Color	Clear straw
Dégustation	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