

CHAMPAGNE VADIN-PLATEAU

OVALIE

Champagne , France



Availability Private import

Human Yann Vadin

Millésime 2012

Appellation Champagne AOP

Lieu, Lieux-Dits Cumières - 1er Cru - Parcelles « Chêne la butte » (Chardonnay) + « Bois des Jots » (Pinot Noir)

Sols Thin sand Silt Limestone

Altitude Des Vignes 100-180 meters above sea level

Orientation South North-West

Cépages 50% Chardonnay 50% Pinot noir

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 ovoid tanks (egg-shaped concrete tank), racking and aging on lees fine until bottled. No malolactic fermentation. No fining, no filtration, no cold passage. Disgorgement at least 8 months before the sale of the cuvée.

Levures Indigenous

Élevage 5 ans on slats

Volume D'alcool 12% alc./vol.

Sulfites 44 mg/l

Sucre Résiduel 1.7 g/l

Acidité Totale 4.7 g/l

Color Clear straw

Degustation The nose is complex, the first aromas express notes of gingerbread, tobacco, then appear notes of fruit with alcohol, leather and dried meat then appear vanilla, toasted, mocha making a wine Character. It presents a beautiful structure and a successful balance between roundness and freshness. For informed amateur.

Temperature Of Service 12 °C