

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