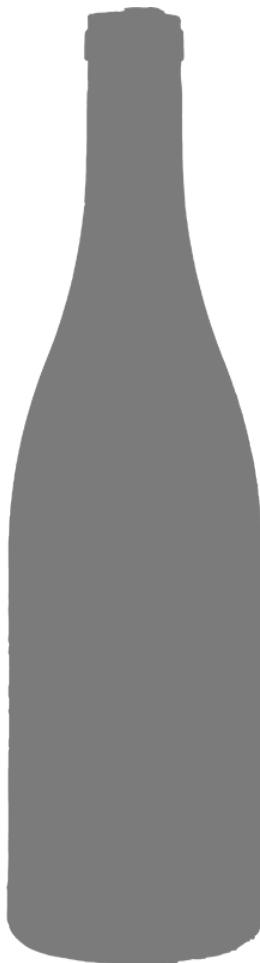


# CHAMPAGNE VADIN-PLATEAU

## RENAISSANCE EXTRA BRUT

Champagne , France



**Availability** Saq +13618272

**Human** Yann Vadin

**Millésime** NM

**Appellation** Champagne AOP

**Lieu, Lieux-Dits** Premier Cru Cumières

**Sols** Clay Limestone

**Altitude Des Vignes** 100-180 meters above sea level

**Orientation** South South-East

**Cépages** 100% Pinot meunier

**Viticulture** Organic in conversion to Biodynamic

**Pi/Hect** 10 000 ft/ha

**Hi/Hect** 50 hl/ha

**Vendanges** Hand harvested

**Vinification** Pas de fermentation malolactique, pas de passage au froid, pas de filtration,

**Levures** Indigenous

**Élevage** 8 months on the lees in tank until bottling. 2 ans on slats.

**Volume D'alcool** 12% alc./vol.

**Sulfites** 53 mg/l

**Sucré Résiduel** 4.4g/l

**Acidité Totale** 4.5 g/l

**Color** Clear straw

**Degustation** The nose is straight and fresh with aromas of brioche and pastries, hazelnuts and almonds. The white fruits are present by aromas of peach and pear. On the palate, its texture is supple and light. The balance is optimal between liveliness and roundness. The finish is long, highlighted by an elegant and discreet bitter note

**Temperature Of** 12 °C

**Service**

BOIRES