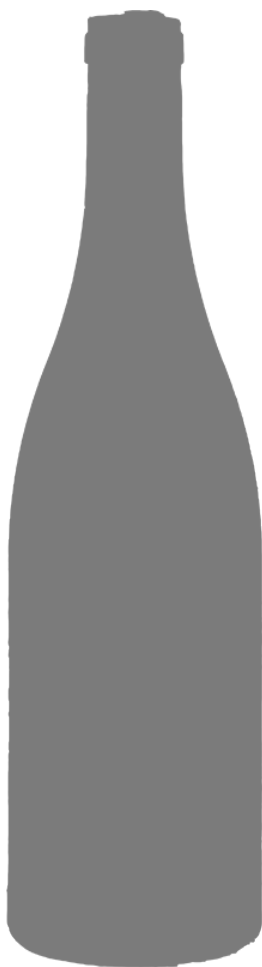


CHAMPAGNE VADIN-PLATEAU

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
Sucre 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 Service	12 °C

BOIRES
