



COTEAUX CHAMPENOIS - BLANC



TERROIR

Chardonnay from Ardre Valley and Marne Valley.

BLEND

100% Chardonnay.

TASTING NOTES

Colour:

A delicate light gold and shiny tint surrounded by emerald reflections.

Nose:

The nose is complex with a mineral touch.

Palate:

The palate unveils a pronounced freshness with a tangy citrus note. A beautiful chalky minerality is revealed and brings a slight salinity.

RECOMMENDATIONS

Storage:

Enjoy preferably within 2 or 3 years.

Serving temperature:

Between 10° and 14°C.

Pairing:

A perfect wine from Champagne to pair with "Fine Claire" oysters, scallops, white fish.

Champagne Victoire has chosen to sublimate the essence of its terroir by creating, with care and passion, a Coteaux Champenois Blanc. This cuvée is made only from Chardonnay, House's style heart grape variety. The Coteaux Champenois is a still wine from Champagne, a back to the roots to reveal the excellence of our savoir-faire for a confidential creation.