



Esprit de Champagne

Import
·
Wholesale
·
Distribution

Champagne Louis Casters

Product: Millésime 2004

Village: Damery

Location: Vallée de la Marne

Composition: 100% Chardonnay

Base Vintage: 2004

Number of Vintages: Millésime

Tirage: March 2005

Date of Disgorgement: April 2012

Dosage: 9 g/l

Residual Sugar: 9 g/l

Alcohol Content: 12%

Vinification: Malolactic fermentation

Structure: SM

Proprietor: Valerie and Johan Casters

Accolades:



Terroir: Clay and chalk

Cultivation: 10 hectares + 30 contracted to supply grapes

Yearly Production: 120,000 bottles

Characteristics: Deep Gold colour, aromas of green apples, citrus, especially lime, some minerality. Great acidity, again present citrus and apples bring a really crisp complex flavour with a long finish.