



Esprit de Champagne

Import
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Wholesale
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Distribution

Champagne de l'Argentine

Product: Brut Tradition

Village: Vandieres

Location: Marne Valley

Composition: 100% Pinot Meunier

Base Vintage: 2010

Number of Vintages: 3 years

Date of Disgorgement: April 2014

Dosage: 10 grams per litre

Alcohol Content: 12%

Vinification: Malolactic fermentation

Structure: coopérative manipulant (CM)

Proprietors: Coopérative Vinicole L'Union
Director: Olivier Paris

Accolades: Prix d'Excellence Vinalies 2006, 2007,
2008, 2009



Champagne de l'Argentine



Terroir: Clay and chalk

Cultivation: 180 hectares, communal

Yearly Production: 20,000 cases

Characteristics: Pale-gold colour
Nose: aromas of white
fruits and mineral notes
Taste: well structured,
powerful, fruit and butter
overtones