



Champagne Fabrice Courtillier

Tradition

Champagne - White

Region :	Champagne
Appellation :	Champagne
Cuvée :	Tradition
Color :	White
Grapes :	Chardonnay (30%) / Meunier (30%) / Pinot noir (40%)
Alcoholic degree :	12 %
Bottle size :	75 cl



WINEMAKING

Sustainable viticulture.

Traditional hand picking.

Temperature-controlled fermentation in stainless steel vats, Pressing, Malolactic fermentation, Débourage. Ageing in temperature-controlled stainless steel vats, Blending, Elevage sur lattes avant dégorgement.



TASTING

APPEARANCE : Golden colour.

NOSE : Fine, fresh, fruit aromas.

PALATE : Complex, fruit hints.



SERVING

SERVING TEMPERATURE : Between 8° and 8°



FOOD MATCHES : For the aperitif, Cold starters, Delicatessen meats, White meats, Fruit desserts



REWARDS & RATINGS

Le guide Hachette des vins 2018 : 1 star(s)

Concours des vins des vignerons indépendants 2019 : Silver medal

Vinalies nationales 2015 : Vinalies Argent

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