



Champagne Louis Armand - PREMIER CRU

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Champagne White

Region :	Champagne
Name :	Champagne
Cuvée :	PREMIER CRU
Color :	White
Grape varieties :	Chardonnay (20%) / Meunier (5%) / Pinot noir (75%)
Alcohol :	12 %
Capacity :	75 cl
Allergens :	No allergens identified



ELABORATION

Traditional hand picking.
Temperature-controlled fermentation in stainless steel vats.
Ageing in temperature-controlled stainless steel vats.



TASTING

NOSE : Subtle white flowers aromas.
MOUTH : Slight citrus hints, subtle hazelnut hints, notes de brioche.

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