



Champagne Bouquet

Cuvée Opaline

Champagne - White

Region :	Champagne
Appellation :	Champagne
Cuvée :	Cuvée Opaline
Color :	White
Grapes :	Meunier (30%) / Pinot noir (70%)
Alcoholic degree :	12 %
Bottle size :	75 cl



WINEMAKING

Sustainable viticulture.
Traditional hand picking.
Whole grapes, Pressing, Traditional vinification.
Blending, Traditional corks, Elevage sur lattes avant dégorgement.



TASTING

APPEARANCE : Gold colour, intense, golden highlights.
NOSE : Complex, intense, slight spice aromas, subtle black pepper aromas, toasted almonds aromas.
PALATE : Complex, intense, round, structured body, strong intensity, long length.



SERVING

SERVING TEMPERATURE : Between 8° and 10°
AGING : Ageing Since 2016



FOOD MATCHES : Bayonne dry cured ham, Sea urchins, Lamb chop, Game animals, Cream desserts



REWARDS & RATINGS

Le guide Hachette des vins 2018 : 1 star(s)
Guide Gilbert et Gaillard 2017 : 87/100, Gold medal

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