



Champagne Bouquet

Cuvée Opaline

Champagne White

Region :	Champagne
Name :	Champagne
Cuvée :	Cuvée Opaline
Color :	White
Grape varieties :	Meunier (30%) / Pinot noir (70%)
Alcohol :	12 %
Capacity :	75 cl
Allergens :	No allergens identified



ELABORATION

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



TASTING

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



SERVICE

OPERATING TEMPERATURE : Between 8° and 10°.
GUARD : To be consumed from 2016



FOOD AND WINE PAIRING : Bayonne dry cured ham, Sea urchins, Lamb chop, Game animals, Cream desserts



AWARDS

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

Powered by **Plugwine**

