

CHAMPAGNE AUTREAU DE CHAMPILLON

CUVEE 1670 VINTAGE 2005



Analysis report by Oenology Institute of Champagne

Pression à 20 degrés (100 kPa)	7.5
Titre alcoométrique (% vol.)	12.50
Sucres totaux (g/l)	9.5
Acidité totale (g/l H ₂ SO ₄)	4.5
pH	3.02
Dosage réalisé au dégorgement	6 gr. / L

CHARACTERISTICS

The human passion, the generosity of the best « Grands Crus » areas from Aÿ and Chouilly, as well as a strict selection of the Cuvées have given birth to this subtle blend.

The preparation of this Cuvée is based on the character and structure of the Pinot Noir together with a “soupçon” of Chardonnay, which brings daintiness and elegance to this blend.

The Cuvée 1670 is only made in the exceptional years and the vintage brings out a true feeling of passion and wisdom.

WORD OF THE OENOLOGIST

The steady strong colour champagne enralls the glance and hides aromas of dried flowers.

The deep and full nose is reminiscent of the memories of old stewed apples.

Symbol of recognition and liking, this vintage incarnates the pleasure of a great moment.

TASTING

This fresh champagne is perfect to drink both as an aperitif and as an accompaniment to fish and white meat.

To drink with passion and mediation.

