

CHAMPAGNE CH. DE L'AUCHE

Vintage 2019

Premier Cru

Lively, fresh, and delicious

Tasting

The nose is expressive, exuding notes of citrus zest and gingerbread. On the palate, citrus zest and pomelo support a complexity with a lovely bitterness.

This vintage is round and gourmet. It will reveal salty notes that invite you to continue tasting.



Dosage

6 g/l

Blend

98% Meunier, 2% de Pinot Noir

Vinification

100% 2019

6 years in cellar

6 months minimum rest period after disgorging

Pairings

We suggest enjoying your Champagne at 11°C in a slim, curved glass, accompanied by fine dishes such as langoustine, creamy risottos, or even mature cheeses.

