

CHAMPAGNE

CH. DE L'AUCHE

Chapitres' Collection

Chapitre II

Sensual, pure and exotic

Tasting

The initial nose is immediately appealing. Delicate and nuanced, it offers aromas of mandarin, blood orange, pepper, pineapple, and pastries.

The attack on the palate is creamy and smooth with a lively expression. Then the effervescence produces an impression of volume that envelops the tenderness of the cuvée.

The finish is aromatic, very long (10 seconds of persistence) and salty-sweet.



Dosage

6,5 g/l

Blend

100% de Pinot Noir

Vinification

70% wines from the reference year

30% reserve wines

Aged for at least 4 years in cellars

Aged for at least 6 months after disgorging

Pairings

Best served at 8°C, with exotic dishes combining sweet and savory flavors such as pork with pineapple, duck with peaches, or cheese accompanied by fruit preserves.

