

CHAMPAGNE CH. DE L'AUCHE

Chapitres' Collection



Chapitre I

Pastry, creamy
and delicate

Tasting

The initial nose is very "pastry-like": biscuit cuiller and waffle batter mingle with flavors of toasted hazelnut, fresh almond, and white fruit. Delicate and appetizing, it opens up to stewed fruit with aeration. The whole is complex and mellow, as if polished by time.

The palate is both round and creamy.

The finish is very long and offers a beautiful minerality. There is freshness as well as very elegant salty and bitter notes.



Dosage

6,5 g/l

Blend

100% Meunier
Blanc de Meuniers

Vinification

70% wines from the reference year
30% reserve wines

Aged for at least 3 years in cellars

Aged for at least 6 months after disgorging

Pairings

Best served at 10°C with delicate, tender starters (scallops, mushroom soup, etc.) and hard cheeses (Swiss Gruyère etc.).

