



CHAMPAGNE VAUCELLE

CUVÉE DES AMBASSADEURS

VINIFICATION

Cuvée 80% Pinot Noir and 20% Chardonnay.

- Kimmeridgian Jurassic limestone soil ;
- Sustainable integrated cultivation (HVE, VDC) ;
- First press ;
- Malolactic fermentation.

Plot selection for this cuvée which is a vintage not claimed for the moment (2018 currently).

Aged for 6 years

Dosage : 7g/L



TASTING

The nose brings us to citrus notes.

On the palate, after 6 years of cellar aging, the power of this wine is subtly felt with a beautiful vinosity, a length in the mouth ending on minerality.

The Cuvée des Ambassadeurs is the "crème de la crème" of the House. This champagne is only produced during the best harvest years.

SERVICE

A prestige vintage that will go perfectly with your festive meals, for example with turkey in creamy foie gras sauce or with cheese like the famous "tête de moine".

Serve at 8/10°C

Maison Thomas Cheurlin

17 Grande Rue
10110 Celles-sur-Ource
champagne-vaucelle.fr

