



CHAMPAGNE VAUCELLE

LES VALLONS

VINIFICATION

Cuvée 70% Pinot Noir and
30% Chardonnay.

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

Blend of different plots
of the estate from the Ource,
Seine and Arce Valleys.

Aged for 36 months.

Dosage : 8g/L



TASTING

The nose reveals a beautiful intensity, rich and fruity revealing the Pinot Noir on its favorite terroir.

Fresh mouth where the **minerality and fruitiness** of the Pinot Noir is revealed to be balanced !

With a beautiful length and slightly mineral, this champagne is the **ideal companion** for your cocktails and festive evenings.

SERVICE

Very suitable as an **aperitif** and to accompany a **piece of meat** during a meal.

Serve at 7/8°C

Maison Thomas Cheurlin

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

