



CHAMPAGNE VAUCELLE

TERRE NACRÉE

VINIFICATION

Cuvée 100% Chardonnay.

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

Blend of different plots of the estate including “La Loge” and “La Faucillière”.

Aged for 36 months

Dosage : 7g/L



TASTING

The nose is airy with touches of white fruits like vine peach.

Thirst-quenching on the palate with very fine bubbles, a wine where we find very floral notes like acacia and also brioche or even honeyed.

A lively and mineral champagne which, as its name indicates, comes to us from our terroir which was once a sea and today it is our land, our vineyard !

SERVICE

This champagne can accompany your fish dishes or a seafood platter.

Serve at 7/8°C

Maison Thomas Cheurlin

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

