



CHAMPAGNE VAUCELLE

TERRE NATALE

VINIFICATION

Cuvée 100% Pinot Noir.

- 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 : 7g/L



TASTING

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

Thirst-quenching on the palate with very fine bubbles, a wine partially aged in oak barrels which brings maturity and roundness.

A champagne that takes us back to the origin of the vineyard in the Côte des Bar and to its main grape variety!

SERVICE

Perfect accompaniment for a guinea fowl with morel sauce or even scallop tagliatelle.

Serve at 7/8°C

Maison Thomas Cheurlin

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

