



CHAMPAGNE VAUCELLE

TERRE DE NUANCES

VINIFICATION

Cuvée 100% Blanc Vrai (Pinot Blanc).

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

Grape variety from our plot called "Les Fioles".

Aged for 5 years

Dosage : 4.5 g/L



TASTING

The nose brings us to citrus notes.

On the palate, the freshness and fine bubbles of this wine are pleasant thanks to a low dosage and the notes of Blanc Vrai make it a gourmet champagne.

Terre de Nuances represents the originality, rarity (only 2,000 bottles) and innovation of the House because we use one of the rare champagne grape varieties to make it.

A champagne for amateurs and epicureans !

SERVICE

This champagne will be the ideal companion for an aperitif but also for your food/wine pairing with fish such as grilled sea bream for example.

Serve at 8/10°C

Maison Thomas Cheurlin

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

