



CHAMPAGNE

## MILLÉSIMÉ 2018

Unlike all the others, this champagne comes from a single harvest year, highlighted on the label. It is produced exclusively on exceptional vintage years, when its refined aromas will delight you after long ageing in our cellar.

### Elegance & Liveliness

#### *Robe*

The champagne has a limpid, brilliant colour of pale yellow with golden highlights. The effervescence is fine with a persistent string of bubbles.

#### *Nose*

The initial nose is fresh and delicate, with aromas of yellow fruit. As it is aired, it becomes more complex and rounded, with more mature, gourmet notes of grilled almonds, sweets and candied fruit.

#### *Mouth-feel*

The attack is lively and precise. The freshness of the aromas and the well-integrated acidity contribute to the liveliness of the palate. It is then round and generous, with notes of brioche and toast.

<b>Terroir</b>	Bouzy and Ambonnay (from Montagne de Reims)
<b>Grape-varieties</b>	60% Pinot Noir, 40% Chardonnay
<b>Year</b>	2018
<b>Vinification</b>	In tank, malolactic fermentation
<b>Bottling</b>	24 May 2019
<b>Dosage</b>	brut - around 7g/l

**Available in :** Half bottle, Bottle, Magnum

### Tasting

Made from the best Chardonnays and Pinot Noir from the 2018 harvest, the current tasting suggests that this vintage, still in its youth, will keep for a long time. This champagne can be served as an aperitif or to accompany a main course, such as sole meunière.

### Awards

- Gold Medal : Feminalise 2024 (worldwide competition where only women judge)
- Silver Medal : Concours des Vignerons Indépendants 2024

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