

# CHAMPAGNE Alfred Tritant

PROPRIÉTAIRE-RÉCOLTANT

BOUZY  
GRAND CRU



## CHAMPAGNE PLEIN CADRE

*Power & Gourmet*

### ROBE

When served, the foam is abundant and made up of small, fine and light bubbles. The pale yellow colour has a slight orange reflection.

### NOSE

The nose is open, very intense. It displays aromas of plum, frangipane and fresh hazelnut. When aired, some pastry aromas are present.

### MOUTH-FEEL

The attack is frank and powerful. The palate is smooth and round, revealing candied orange and apricot notes which reinforce the warmth of the wine. The finish is enhanced by a hint of lemon and a beautiful acidity that lasts.

*This cuvée, made from 100% pinot noir, honours the flagship grape variety of the Bouzy and Ambonnay region. It offers a perfectly balanced champagne, with as much freshness as fullness, with an impressive aromatic depth. It will be the perfect accompaniment to autumnal dishes such as a pan of grolles and ceps, or a ham with parsley.*



Gold Medal : Feminalise 2023 (worldwide competition where only women judge)

## INFORMATIONS

Terroir: Bouzy and Ambonnay (from Montagne de Reims)

Grape-varieties: 100% Pinot Noir

Years: 2019 + previous years

Vinification: in tank, malolactic fermentation

Bottling: 28 July 2020

Dosage: around 7g/l

Capacity: bottle

