LAVINISTA

LA MESURE DU SUR-MESURE

 n° 01





Vallée de la Marne - Récoltante-manipulante Certified High Environmental Value

BLENDING

1/3 Chardonnay, Meunier et Pinot Noir

DOSAGE: 9 q/I - Brut

WINEMAKING

Made only with the vintage - In thermoregulated stainless steel tanks Malolactic fermentation - Minimal use of sulphites.

BOTTLING

Bottle 75 cl.

EYES

Color with sustained golden reflections, with regular effervescence.

NOSE

First nose marked by citrus fruits (yuzu, lemon).

Gourmet nose which also recalls scents of rum baba and raisins, also with floral notes.

MOUTH

Full and delicious on the palate, elegant supported by floral scents and balanced by the freshness of citrus fruits.

STORAGE TIPS

In a horizontal position, away from light, constant temperature 10°C - 12°C, constant humidity 60 and 70%.

THE +

All our corks are certified to prevent cork taint. All our bottles, labeling and packaging are French produced and have strict environmental charters.

