

C H A M P A G N E

LAVINISTA

LA MESURE DU SUR-MESURE



n° 02



VINEYARD

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

BLENDING

70% Chardonnay and 30% Meunier

DOSAGE : 9 g/l - Brut

WINEMAKING

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

BOTTLING

Bottle 75 cl - Magnum 1.5 l - Jéroboam 3 l.

EYES

Color with golden reflections, the effervescence is dynamic.

NOSE

Nose dominated by exotic fruits (ripe pineapple). Citrus flavors such as candied lemon. Aromas of dried fruits (hazelnut) complete this palette.

MOUTH

Gourmet palate reminiscent of exotic fruits but also white flowers, lime blossom and bergamot. The whole is generous, powerful, spicy but the chalky terroir and citrus fruits give the wine a very good hold.

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.