



CHAMPAGNE
CAZALS
CLAUDE

Millésime 2010

Champagne
BRUT – Grand cru



Vineyard terroir : Mesnil sur Oger- Oger - GRAND CRU

Grape-varieties : 100 % Chardonnay - Blanc de blancs

Type of soil : chalky

Average age : 40 years



Harvest : by hands

Pressing : pneumatic press of 8 000 kg

Wine making : thermo regulated tank and Malo done



Dosage : 7 g/liter

Ageing : 9 years in our cellar

Blending : Harvest 2010

Alcohol content : 12 %



Bottling : bottle (750 ml)

Particularities : This vintage is exceptional. His final is an explosion of flavours. The year 2010 in Champagne, qualitatively is good, the weather was clement. The Chardonnay of the house Cazals, sublimate this wonderful year into a rich and full of emotions wine.

Champagne Claude Cazals – 28, rue du Grand Mont – 51190 Le Mesnil-sur-Oger

Tél : 03 26 57 52 26 – Fax : 03 26 57 78 43

contact@champagne-cazals.fr

www.champagne-cazals.fr