



CHAMPAGNE
CAZALS
CLAUDE

Blanc de Blancs

Champagne

Brut



Vineyard : Mesnil, Oger, Vertus, Villeneuve et Voipreux

Grape-varieties : 100% Chardonnay - Blanc de Blancs

Type of soil : Chalky

Average age : 40 years

Harvest : By hand



Wine making : Thermo-regulated tank and malolactic fermentation done

Dosage : 8g of sugar/litre - Brut

Ageing : 3 years in our volted cellar

Blending : Harvest 2016 + reserve wine

Alcohol content : 12,5%



Bottling : Bottle (750mL)

Comments :

Eye : pale color and glossy green hints.

Nose : lemon and citrus aromas.

Mouth : freshness feeling with a balanced acidity.

The final tastes are lemon, iodine and a bit chalky.



Champagne & Food pairing :

- apéritifs,
- starter,
- foie gras.



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