



CHAMPAGNE  
**CAZALS**  
CLAUDE

# Millésime 2010

## Champagne

### Brut - Grand Cru



**Vineyard terroir :** Oger & Mesnil-sur-Oger - Grand Cru

**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 :** 7g sugar/litre - Brut

**Ageing :** 10 years in our volted cellar

**Blending :** Harvest 2010

**Alcohol content :** 12,5%



**Bottling :** Bottle (750mL)

**Comments :**

*Eye :* pale gold, brilliant with green tints.

*Nose :* fresh with citrus and lemon notes than appear the notes of brioche and honey.

*Mouth :* delicate, elegante with a beautiful tension and minerality with fruty and iodine notes in final.



**Food & Champagne pairings :**

This cuvée will match perfectly with apéritif, foie gras, fish, meat and cheese.



**CHAMPAGNE CLAUDE CAZALS**

28 rue du Grand Mont

51190 - Le Mesnil-sur-Oger

Tél : +33(0) 3 26 57 52 26

Email : [contact@champagne-cazals.fr](mailto:contact@champagne-cazals.fr)

[www.champagne-cazals.fr](http://www.champagne-cazals.fr)