



CHAMPAGNE
CAZALS
CLAUDE

Cuvée Vive

Champagne

Extra 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 : 3g of sugar /liter - Extra Brut

Ageing : 8 years in our volted cellar

Blending : Harvest 2013

Alcohol content : 12,5%



Bottling : Bottle (750mL)

Magnum (1500mL)

Comments :

Eye : fine, golden color and crystalline bubbles.

Nose : aromas of candied citrus, apple, pear and white flowers. Iodine and menthol notes.

Mouth : pure and deep attack carried by minerality. Brioche and butter notes.



Food & Champagne pairings :

This cuvée will match perfectly with apéritif, sea food and fish.

Particularities : The Cuvée Vive represent the identity of the house : Champagne least dosed as possible, in order to reveal the purity and finesse of Chardonnay. It's elegantly represent the terroir of Mesnil-sur-Oger and Oger of Cazals's domaine.



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