

CHAMPAGNE

Michel Littière
A OEUILLY

Chorus

50% Chardonnay- 25% Pinot Noir- 25% Meunier

TERROIR :

100% village of Oeuilly, left bank of the Vallée de la Marne.

Vineyard is certified High Environmental Value.

VINIFICATION :

Harvest 23 august 2018

100% of wine obtained from first press : "la cuvée"

Vinification and aging for 7 months in 400 liter french oak barrel

VIEILLISSEMENT :

Bottling april 2019

Ageing 48 months minimum on lees

Disgorgement october 2023

Dosage 8 g/l

DEGUSTATION :

Cuvée Chorus is presents a very nice regular effervescence and fine bubbles which form a nice bead.

This bottle will be particularly appreciated with creamed poultry or white

butter fish or to finish a meal with a white lady's cup

Service 10 to 14 ° C



-----champagne-michel-littiere.fr-----

RECOMMANDÉ PAR
Gault & Millau

