

CHAMPAGNE

Michel Littière
A OEUILLY

Vintage 2019

60% Pinot Noir - 30% Meunier-10% Chardonnay

TERROIR :

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

Vineyard is certified High Environmental Value.

VINIFICATION :

Harvest 10 september 2019

Vinification in thermoregulated tanks, in order to protect the identity of the terroir

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

Bottling april 2020

Ageing 60 months minimum on lees

Disgorgement december 2025

Dosage 3 g/l

TASTING :

Ideal for the aperitif.

Food pairing : beef filet, apple pie.

service : 9 to 14 ° C.



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

