

# CHAMPAGNE



## POL GARDERE

### PREMIER CRU

#### Origin

This cuvee is composed of wines coming from 5 crus among the Premier Cru and Grand Cru villages across the whole AOC Champagne area.

The 3 grape varieties authorized in Champagne are blended as follow :

- ▶ 45% Pinot Noir
- ▶ 40% Meunier
- ▶ 15 % Chardonnay

#### Winemaking

The grapes are picked manually during the harvest.

Alcoholic fermentation turns the sugar from the grapes into alcohol. Right after, malolactic fermentation gives body to the wine.

In February, wines from the latest harvest are blended. We add approximately 20% of reserve wines from previous years.

Filtration is the slightest possible to respect all the qualities of the wine.

The "Prise de Mousse" is induced in the cellar with a permanent temperature control.

The champagne is then aged for 3 to 4 years in the cellar until disgorgement.

Disgorgement (removing of the lees) is done a few months prior to the shipment of the bottles.

#### Characteristics

- ▶ Color : Intense golden yellow
- ▶ Aroma : Well-defined flowery aromas, with citrus and yellow fruits notes.
- ▶ Taste : Finesse and balance are the key words for this elegant champagne.

Dosage in sugar: approx. 10 g/l

Alcohol: 12% by vol.

#### Tasting recommendations

Ideal for the aperitif, this champagne can also be enjoyed all through the meal. It is to be served at a temperature of 8 to 10°C.

Ready to drink now, it can be kept 2 to 3 years, lying in a cool atmosphere, away from light (between 12 and 16°C).

