



CHAMPAGNE

Chatelin

PÈRE ET FILS

PROPRIÉTAIRE-RÉCOLTANT
À BISSEUIL



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Our story

A classic Champagne, made by the winemaking team at Champagne Bauchet.

The best Pinot Noir and Chardonnay fruit has been selected from vineyards in Côte des Bar (Aube), Côte des Blancs (Grauves) and the Vallée de la Marne (Bisseuil) to create a Champagne with beautiful balance and depth.



Country

France

Region

Champagne

Grape varieties

70% Pinot Noir, 30% Chardonnay

Technical analysis

ABV: 12.5 %

Dosage : 8 g/l

UPC

3423620026101



Winemaking

The grapes were harvested entirely by hand, with direct pressing by 8000kg membrane press. Followed by malolactic fermentation in stainless steel tanks. A minimum of 24 months aging before disgorgement.

Tasting note

Beautiful clear. Nose of ripe white fruits with a pear in syrup note. The palate is soft and rounded and offers up a pleasant crisp fruit aromas. This is an easy-drinking user-friendly Champagne for an aperitif with friends.





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