

CHAMPAGNE



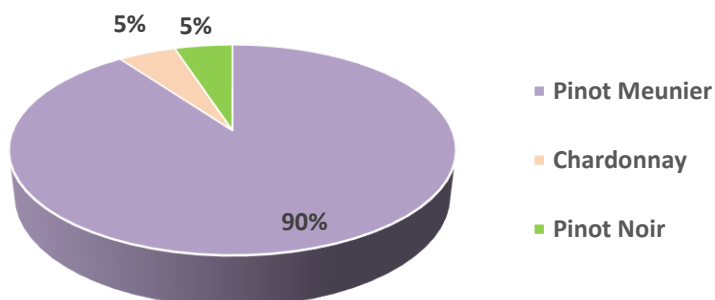
Origin'elle



HARVEST	2018 (no vintage)
AGE OF VINES	30 to 60 years
TERROIRS	Clay, silt and marl limestone
AGEING	4 years on lies
WINEMAKING	Enamelled tanks (90%) and oak barrels (10%)

DOSAGE Extra-Brut

Blending



DISGORGING JULY 2023

TECHNICAL

Sugar : 5.80 g/L
Alcohol : 12.5%/vol
Total acidity : 3.94 g/L
SO2 Total : 30 mg/L

Partial malolactic fermentation

Ingrédients & Nutrition



E = 311 kJ / 74 kcal

