



COTEAUX CHAMPENOIS BLANC CHARDONNAY 2018

"Delicate and Fruity wine"

WINE IDENTITY

APPELLATION: AOC Coteaux Champenois

VINTAGE: 2018

VINE AGE: 40 years old

COLOR: White



WINEGROWING



BLEND :

100 % Chardonnay

VILLAGE : Moussy

PLOT: "Plants de Chêne"

EXPOSITION : South-Est

SUBSTOIL : chalky

Eco-friendly winegrowing conversion
to HVE-VDC

Manual Harvest on September 6th 2018

PRODUCTION : 233 bottles



VINIFICATION

Alcoholic fermentation temperature 17°C in thermo-regulated stainless steel vats

Malolactic fermentation

Bottling : 23/01/2020

AGEING : 15 months in oak barrels

TASTING



A deep golden hue, the colour reflects the time spent in barrel and the maturity of the vintage. It is edged with amber highlights that catch the light, announcing a wine of character, shaped by patient ageing.



On the nose, the expression is forthright and generous. Aromas of dried fruit (almond, hazelnut) mingle with toasted, lightly spiced notes inherited from the oak barrel, while a mineral edge recalls the chalky origins of the Moussy terroir. The palette is dense and layered, revealing several aromatic strata as the wine opens up.



The attack on the palate is bold and fleshy, carried by a rich, concentrated body. The roundness of the Chardonnay is balanced by a saline freshness that structures the whole and lengthens the finish. The oak, well integrated, adds depth without ever dominating, leaving a sense of fullness and harmony.

TASTING SUGGESTIONS

This Coteaux Champenois Blanc is best enjoyed between 10 and 12°C. Currently at its peak, it reveals its full complexity while offering excellent cellaring potential for the next 4 to 6 years.

FOOD AND WINE PAIRINGS

This Coteaux Champenois pairs perfectly with seafood, grilled fish dishes, roasted poultry, and soft cheeses. It is an elegant and refined wine that will satisfy even the most discerning palates.

