

CHAMPAGNE SOUTIRAN

SIGNATURE



Intense aromas of baked apples, anise, and toasted brioche on the nose. The effervescence is creamy and smooth on the palate with a chalky minerality and clean salinity.

Color: Sparkling white

Grapes: 60% Chardonnay, 40% Pinot Noir

Soil: Clay and limestone

Yield: 60 Hl/Ha

Dosage: 5.8 g/l

Fermentation: In stainless steel

Aging: 6-7 years on the lees in bottle, followed by 6 months on cork following disgorgement

Production: 25,000 bottles per year