

CHAMPAGNE SOUTIRAN
CUVÉE “ALEXANDRE”
NV AOC CHAMPAGNE 1ER CRU BRUT



VARIETAL

40% Pinot Noir
40% Chardonnay
20% Pinot Meunier

(all sourced from the best Premier Crus in the Montagne de Reims Champagne AOC)

VITICULTURE

Manual harvesting.
25 year average vine age.

VINIFICATION

Willmes 4000 kg Bladder Press
Composition: 2016 Base wine
Temperature controlled fermentation in stainless steel tank
Wine does go through malolactic fermentation
Wine undergoes filtration
Dosage 7g/l

CELLAR AGING

Aging on lees for 3 years. Bottled in 2017, disgorged in 2019.

TOTAL PRODUCTION

25,000 bottles
Estate Bottled

TASTING NOTES

The Cuvee Brut Premier Cru “Alexandre’s” roundness will captivate you. This smooth and elegant Champagne shows notes of candied lemon and marzipan on the nose. As it opens up, it delights the palate with notes of ripe peach and pear. It lingers with a classic luxurious finish.

(12.5%ABV)

***PRICES ARE SUBJECT TO CHANGE.**

***PRICING IS DIGRESSIVE BASED ON VOLUME PURCHASED.**