



# CHAMPAGNE DELAHAIE

AOC Champagne

Côte des Blancs, Epernay

Family Estate



Estate	THE AOC CHAMPAGNE
<p><b>Location :</b></p> <p><b>The estate</b> is located in Epernay, Côte des Blancs (called this way because 95% of Chardonnay is grown in this area).</p> <p>17 villages, Grands Crus or 100% Crus are sharing the best exposed hillsides in the Marne, i.e. 10 626 acres.</p> <p>Then come the first 41 Premiers Crus or Crus from 90 to 99%, covering 13 837 acres</p>	 <p>VIGNOBLE DE CHAMPAGNE</p> <p>Massif de Saint-Thierry</p> <p>Vallée de l'Ardre</p> <p>Vallée de la Marne</p> <p>Côte des Blancs</p> <p>Côte de Sézanne</p> <p>Côte des Bar</p> <p>Copyright www.prestigesdefrance.com © - All rights reserved - Tous droits réservés</p>
<p><b>Vineyard acreage :</b> 22ac10</p> <p>4035 bottles per acre</p>	
Cuvée Brut Premier	
<p><b>Vines :</b></p> <p>20 to 25 years old</p>	
<p><b>Varietals :</b></p> <p>Pinot Noir 40%, Pinot Meunier 40%, Chardonnay 20%</p>	
<p><b>Production :</b> 6000 cs / 12 pack</p>	
<p><b>Vinification :</b></p> <p>Direct pressing, and assembly of the best juice for the 1st fermentation.</p> <p>Malolactic fermentation</p> <p>Aging on racks for minimum 24 months</p> <p>Riddling, disgorgement, and finally adding the liquor shipping</p> <p>Residual sugar : 10 g / l</p> <p>Pression : 6 to 6,5 bars</p>	
<p><b>Tasting notes :</b></p> <p>Fine bubble and persistent foam.</p> <p>The nose is complex with dried fruit scents</p> <p>The attack is bold and frank, soft at the same time. Round and balanced on the finish with brioche and soft spices aromas.</p>	