CHAMPAGNE
SANGER
HÉRITIER ET AVENIR DE LA CHAMPAGNE

LOUISE EUGÉNIE



Louise-Eugénie Puisard was the generous donor at the origin of the creation of the school. In her time, the vinification was made in barrels. Therefore, in her honor, this cuvee bears her name. It is composed of 60% Chardonnay, 20% Pinot Noir, and 20% Pinot Meunier, vinified in wooden casks.

WINEMAKING PROCESS

- 60 % Chardonnay, 20 % Pinot Noir et 20 % Meunier, 2010 harvest.
- Blending corresponding to the suplly of our cooperative
- Light dosage (between 6 - 8 g)

TASTING NOTES

On the eye, the colour is golden yellow. **On the nose**, the aromas are multiples: dried fruits, coconuts, smoked, roasted and toasted notes. Delicate and powerful End and powerful. **In the mouth**, you will fully feel the balance, complexity and delicacy of this great wine. Round and elegant. Buttered finish.

WINE PAIRINGS

Louise-Eugénie is a champagne to accompany a meal, rather in the evening, in autumn or in winter, in front of the fireplace with persons we love.

For those who like spices, great gustative sensations with the exotic cooking (Colombo of chicken), Asian (shrimps in the curry) or North African (Chick pea/cumin/mint salad, Spanish (paella, with saffron rice).

In a nutshell a universal and eclectic champagne.

WHAT THE MASTER CELLAR SAYS

His aromatic complexity allows stunning pairings

- At the apéritif with foie gras
- With a course of fish : seabass with fennel
- With a course of poultry : chicken with morels (the same recipe as “coq au vin” with “vin jaune”)
- With a typical cheese 18-month-old COMTE (le comte un fromage à pâte dure)
- For dessert with a walnuts cake and custard

ALCOHOL ABUSE IS BAD FOR YOUR HEALTH, PLEASE CONSUME IN MODERATION

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