CHAMPAGNE
SANGER
HÉRITIER ET AVENIR DE LA CHAMPAGNE

TERROIR NATAL



Avize, one of the 17 villages classified «grand cru», is the native land of Champagne Sanger, where Chardonnay blooms under multiple exposures on the cote des blancs. This blanc de blanc Grand Cru mirrors this chalky mother-earth, and the manifold flavours of the white grape. It's the perfect Champagne for aperitive, its lively and briny flavours will match simple genuine food.

WINEMAKING PROCESS

- 100% Chardonnay, coming exclusively from the Grand Cru vineyards belonging to the school, from areas of Cramant, Oger, and Avize.
- Light dosage between 6 - 8 g

TASTING NOTES

On the eye, we observe a yellow colour with green hues, sharp effervescence. **A charming nose** of pastries, the citrus fruits and this hint of skin of muscat grape. **In the mouth**, Terroir Natal expresses the freshness, the sharpness, the beautiful length on aromas of white fruits (pear, citrus fruits) and a balance of floral and mineral notes. A round and fleshy cuvee (lemon paste aromas), chalky minerality, full mouth and the tonic, fills on the volume, the tonic effect.

WINE PAIRINGS

Tonic effect, youth, liveliness, to quench thirst, to get «a boost». Terroir Natal is a light and festive cuvee. It is the ideal partner of your cocktails and apéritifs. Spring champagne, to drink under a gazebo on a sunny day after a trip with friends and family. His notes of citrus fruits pair well with a salmon carpaccio/ mango/dill or simply, a stimulating appetite brochette pink/ orange shrimp, seafoods or a spring buffet. The pleasure invites itself and lasts (beautiful final persistent, chalky, with the lamb's lettuce).

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

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