CHAMPAGNE
SANGER
HÉRITIER ET AVENIR DE LA CHAMPAGNE

TRIANGLE MINÉRAL



The spirit of Champagne vineyards is minerality ; it appears here in a unique selection : a single type of grape, a single year, and a single plot. A mineral triangle, stemming from Avize school vineyards. This vintage is an exceptional and original expression of a mature Chardonnay. It expresses subtly through hints of candied lemon, sugared almonds, toasted hazelnuts. To match with food rich in iodine.

WINEMAKING PROCESS

- 100 % Chardonnay Grand Cru of the Côte des Blancs (Avize, Oger), 2009 harvest.
- Light dosage (between 6 - 8 g)

TASTING NOTES

On the eye, we observe a yellow colour with golden hues. **A nose** in the notes of crystallized citrus fruits, a rising salinity reveal completely the expression of the Chardonnay on chalky soils. An open, round nose, redolent of fleshy fruit (cherry plum), pastry, tart just out of the oven. Delicate iodized and smoked hints. **In the mouth**, the emotion continues and the ageing finds its outcome : complexity, intensity and big length. Round, fresh.

A round and fleshy cuvee (lemon paste aromas), chalky minerality, full mouth and the tonic, fills on the volume, the tonic effect.

WINE PAIRINGS

Triangle Minéral is a Blanc de blancs Vintage 2010 to reserve for your expert friends and for special occasions.

You will begin with an upscale apéritif then the utmost pairing will be fine fish. Take you time to drink up your glass, it's a vintage. Following the aromas of young Chardonnay (citrus fruits, pear, white stone fruit), come toasted notes.

It's a flexible champagne, its aromatic perception evolving a lot.

Don't hesitate to leave it to age longer in your cellar, and surprise yourself at each tasting.

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

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