CHAMPAGNE
SANGER
HÉRITIER ET AVENIR DE LA CHAMPAGNE



VOYAGE 360

This cuvee brings to mind a tasty journey in the heart of Champagne, with its balanced blending of Chardonnay, Pinot Noir and Meunier, coming from 42 villages of the Champagne area; it faithfully mirrors the contribution of the former students… An endless discovery of the diversity of Champagne vineyards.

WINEMAKING PROCESS

- Triptych of three types of grapes, it is a «universal» champagne which can be tasted at any moment.
- Traditional champenois blending, equilibrium between the three grapes : 1/3 Chardonnay, 1/3 Pinot noir, 1/3 Pinot Meunier.
- Light dosage (between 6 - 8 g)

TASTING NOTES

On the eye, the colour is golden yellow, fine and generous bubbles. **On the nose**, a bunch of white, yellow and red fruit. **In the mouth**, a brisk and powerful personality, full-bodied and fruity.

WINE PAIRINGS

This is a Champagne you will enjoy at all times, matching seafood, cooked fish, white meat. Voyage 360 will be part of the best moments of your life.

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

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