PIOLLOT CHAMPS RAYÉS 2018



## Piollot

Roland Piollot, his wife, Dominique, and their daughter, Jeanne, produce crisp, elegant cuvées from their 8 1/2 hectares of predominantly pinot noir in and around the town of Polisot. Roland inherited the family land and a passion for tending vines from his father in 1986. Piollot's Champagne production has been 100 percent organic since 2014, and, more recently, the estate earned a Demeter certification for biodynamic farming.



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## PIOLLOT PÉRF ET FILS

## Champs Rayés 2018

RATING: A A A A

The vigneron named this gorgeous blanc de blancs after the Champs Rayés vineyard in the town of Noé-les-Mallets. The vineyard is known for its striped soil, the result of two different veins of marl that run through the land.

SEE	Hay-like yellows with fleeting sparks of gold.
SMELL	Melon, lavender honey, toasted brioche and light white florals
TASTE	Mouth-watering minerality with honey and brioche following through on the palate
PAIR	Pour this bottle with pork and rich fish dishes like salmon fillets or tuna steaks. Or pop it to accompany a pre-meal snack of mild, soft cheeses and French bread.
CELEBRATE	Your suitcase full of resort wear always goes in the overhead bin, but you checked your precious bubbly cargo, and it's due any minute at baggage claim area 2. Finally, you see it: that beautiful brown box full of Champagne coming toward you on the carousel. Let the vacation fun begin!
	DATE ENJOYED:  IN THE COMPANY OF:  NOTES:
CHAMPAGNI	