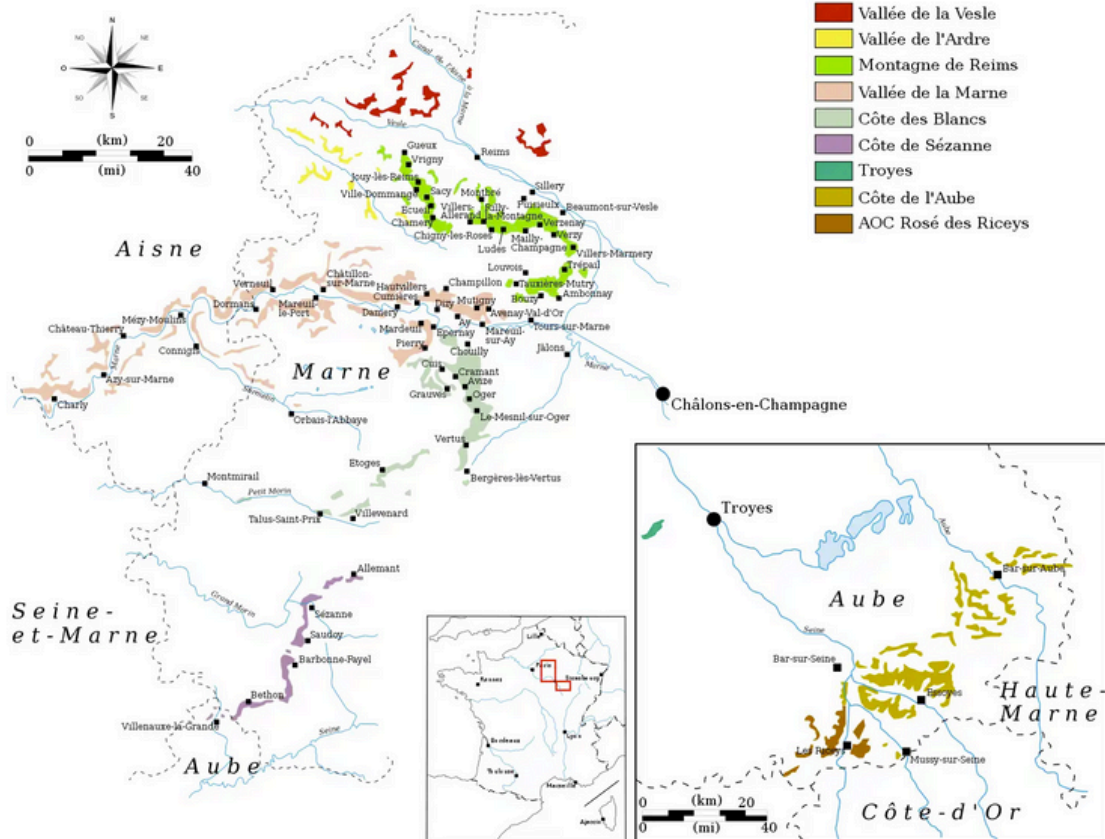




CHAMPAGNE



Champagne is the king of sparkling wines. Its recipe hasn't change since centuries, being of one the most ancient French wine.

3 varieties are blend - or not - to create Champagne : Pinot Noir, Pinot Meunier, and Chardonnay. Effervescence, but also minerality, freshness, fruity and butter aromas are the signature of the greatest Champagnes. A limestone soil allows vines never to suffer from drought, and to express very expressive wines.

Champagne's bubbles take up to three months to achieve, after adding pure sugar into the bottle. They are then disgorged and complemented with older vintages and sugar.