



TRADITIONAL METHOD Tanni Pas Dosè Blanc de Blancs

GRAPE Chardonnay
YEAR OF PRODUCTION 2017
MARKETED September 2023
TYPE OF SOIL Marl and sandstone
TRAINING SYSTEM Guyot
EXPOSURE South-East, 150 m a.s.l.
FERMENTATION AND AGING Fermented by selected organic yeast in stainless steel, 25% aged in chestnut barrique for 5 months
PRISE DE MOUSSE Selected organic yeast, aged on the lees for almost 60 months.
TIRAGE march 15th 2018
DEGORGEMENT February 14th 2023
ALCOHOL CONTENT 12,3% vol
TOTAL ACIDITY 5,6 g/L
RESIDUAL SUGAR Less than 1 g/L
ESTIMATED DURATION OF WINE 3-4 years
SERVING TEMPERATURE 5-7°C

Tasting Notes

Fine and persistent bubbles. On the nose, it's full and enveloping, characterised by intense citrus notes reminiscent of orange peel and lemon, with hints of dried flowers to close. On the palate, excellent length and aromatic persistence highlighted by freshness and a dry finish.

Serving suggestion

Wonderful throughout the entire meal. Particularly recommended with fish pasta dishes, it pairs well with pigeon and roast white meats such as rabbit and guinea fowl. Perfect with second fish main courses, such as turbot and swordfish. Pleasant with tastings of aged cheese.



PRODOTTO BIOLOGICO
IT BIO 021
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JAMES SUCKLING 2023

Croissants, dried flowers, orange peel and dried lemons on the nose. It's tangy and zesty with a medium body, fine bubbles and a sharp, dry finish. From organically grown grapes. Drink now.

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