



# CHAMPAGNE SAINT GERMAIN DE CRAYES

*Réserve*

*Equilibre et Rondeur des arômes*

## FICHE TECHNIQUE

Cuvee's blend : 36% Chardonnay  
15% Black Pinot  
49% Pinot Meunier

Harvest year :2019

Tirage : 2020

Aging on lees: : 4 years

Disgorging : 6 months

Analysis : Total acidity: 3.99 en g H<sub>2</sub>SO<sub>4</sub>/l

PH: 3.11

Sugar : 9.10 g/l

Free So<sub>2</sub>: 5 mg/l

Total So<sub>2</sub>: 47 mg/l

Alcohol content :12% vol

Dosage : Brut : 0.8 g/l

## TASTING RESULT

**Color :** This wine has a pale yellow color with a beautiful shiny reflection.

**Nose :** The nose opens on praline notes with some very fruity smells of pear.

**On the palate :** It is full-bodied and decadent thanks to its white fruit flavors with a hint of slightly honeyed raisin. Almond and fresh hazelnut softly dominate giving a lot of character to the cuvee.

