



CHAMPAGNE

**ADAM-JAEGER**

— À BERRU —

*Blanc de blancs Brut Nature*

*Pureté et Modernité*



#### FICHE TECHNIQUE

Cuvee's blend : 100% Chardonnay

Harvest year :2019

Tirage : 2020

Aging on lees: : 4 years

Disgorging : 6 months

Analysis : Total acidity: 4.23 en g H<sub>2</sub>SO<sub>4</sub>/l

PH: 3.10

Sugar : 0.70 g/l

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

Total So<sub>2</sub>: 31 mg/l

Alcohol content :12% vol

Dosage : Brut Nature : 0.0 g/l

#### TASTING RESULT

**Color** : Golden yellow, white foam, tiny bubbles and enduring effervescence which moves up in a strong train in the middle of the glass.

**Nose**: subtle and distinct, the aromas evolve from floral and toasty notes to ripe white fruit aromas.

**On the palate**: Marked by its intensity and finesse. The minerality from our chalky terroir is revealed by salinity in the mouth. The buttery notes of excellent Chardonnays are very present.