



CHAMPAGNE

ADAM-JAEGER

— À BERRU —

Blanc de blancs

Elégance et Finesse



FICHE TECHNIQUE

Cuvee's blend : 100% Chardonnay

Harvest year : 2019

Tirage : 2020

Aging on lees: : 4 years

Disgorging : 6 months

Analysis : Total acidity: 4.18 en g H₂SO₄/l

PH: 3.10

Sugar : 6.70 g/l

Free So₂: <5 mg/l

Total So₂: 40 mg/l

Alcohol content : 12% vol

Dosage : Brut : 0.8 g/l

TASTING RESULT

Color : Beautiful pale yellow color

Nose: Very expressive nose with anise notes. Then come numerous vegetal notes (chlorophyll, lime, fern, mint) enwrapped in a hazelnut aroma.

On the palate: Smell and taste are in perfect harmony. The taste is mineral and the fresh hazelnut note makes it very pleasant. This cuvee has the very tonic characteristics of white fruit and citrus. The final mineral note is very subtle.