



CHAMPAGNE

ADAM-JAEGER

À BERRU

Blanc de blancs Millésime 2007

Brut Nature

Richesse et Pureté



FICHE TECHNIQUE

Cuvee's blend : 100% Chardonnay

Harvest year : 2007

Tirage : 2008

Aging on lees: : 16 years

Disgorging : 6 months

Analysis : Total acidity: 4.30 en g H₂SO₄/l

PH: 3.11

Sugar : 0.75 g/l

Free So₂: <5 mg/l

Total So₂: 32 mg/l

Alcohol content : 12% vol

Dosage : Brut Nature : 0.2 g/l

TASTING RESULT

Color: The golden liquid reveals a line of fine sparkling bubbles which continue to rise and lengthen.

Nose: This is a wine of great purity, releasing white flower and citrus fruit aromas.

On the palate: The wine presents itself through a structure both rich and pure, showing exceptional finesse. The notes of chalky minerality which express themselves in this vintage are characteristic of the chardonnays. The finish is long, carrying through it hints of vanilla sticks.