



CHAMPAGNE

ADAM-JAEGER

À BERRU

Blanc de blancs Millésime 2013

Pureté et Modernité



FICHE TECHNIQUE

Cuvee's blend : 100% Chardonnay

Harvest year :2013

Tirage : 2014

Aging on lees: : 10 years

Disgorging : 6 months

Analysis : Total acidity: 4.94 en g H₂SO₄/l

PH: 3.01

Sugar : 5.85 g/l

Free So₂: <5 mg/l

Total So₂: 47 mg/l

Alcohol content :12% vol

Dosage : Brut : 0.6 g/l

TASTING RESULT

Color: Beautiful pale yellow color

Nose: The nose displays a beautiful complexity with first some grilled notes (grilled almonds), followed by the freshness of yellow fruit.

On the palate: These vegetal notes harmoniously combine with slightly grilled lemon notes. The yellow and exotic fruit notes blossom to crystallized characters at the end.