



CHAMPAGNE
CHÂTEAU
D'AVIZE
GRAND CRU

Coteaux Champenois Blanc 201□

100 % Chardonnay - Old vines

Third year in conversion to organic agriculture

Name of Plot: Les Avats and du Nord Exposure
to the East, South-East

22 months on lees in oak barrels - No filtering

Bottling on October 20, 2020 - 590 bottles

The wine displays a luminous, clear and silky green-yellow colour with silvery green-yellow highlights in the glass. It suggests both richness and freshness.

This wine's nose opens up with aromas of peach, almond, grilled hazelnut, and fragrances of hawthorn, wallflower, acacia and linden. When aerated it evolves towards notes of woody vanilla, butter, roasted pineapple, elderberry, orange blossom and almond paste, with accents of cinnamon and beeswax.

The sensations evoked in the palate are rich and fresh with pulpy and full bodied matter, accentuated by an acidity similar to lemon. The middle mouth is orchestrated by a chalk minerality that evokes frankness, saltiness and a good length. The long ageing process in oak barrels allows the wine to develop its richness, concentration and its power, whilst preserving both mineral and fragrant matter. The finale ends with notes of velvet harmony, both savoury and refined, its roots being from great nobility.



Champagne Château d'Avize
26, rue Pasteur 51190 - Avize - FRANCE
Tél. : 03 10 25 00 30





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Coteaux Champenois Blanc 2014 is a very special wine carefully made to deliver our terroir quintessence. Enjoy it in a curved glass, with an ideal tasting temperature from 10 to 14°C (50 to 57,2°F) with the following food pairings:

- Parmesan cheese aged for at least 30 months
- Prawns marinated in lemon, Chinese aniseed and saffron, then grilled a la plancha
- Pan fried scampi, diced zucchini, fennel, mango, vinaigrette with mango pulp and passion fruit
- Roasted lobster with orange butter and Peking chestnuts
- Roasted turbot, sweet potatoes puree with ginger and coriander
- Roasted cod with foamy butter, mousseline of chervil root, onion with poultry stock
- Pan fried pieces of sole stuffed with fried mushrooms and onion mixture
- Foie gras with hazelnut cream and crushed roasted hazelnut
- Poullarde poached in almond milk, salsify fried with truffl e butter
- Veal rump, chanterelles and spinach in parmesan cheese
- Gorgonzola cream...

Store horizontally, away from sunlight and at an even temperature

