



CHAMPAGNE  
CHÂTEAU  
D'AVIZE  
GRAND CRU

# Coteaux Champenois Blanc 2014

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**Grape variety:** 100% Chardonnay

**Name of plot:** Selected old vines “Les Avats et Du Nord”, on the rising sun side

**Yield:** 64 Hl/ha

**Soil:** Clay-limestone

**Exposure:** East, South-East

**Age of vines:** 40 years

**Method:** Organic and Biodynamic, soil tilled by horse & plough

**Harvest date:** 16<sup>th</sup> September 2014

- 3<sup>rd</sup> year of organic conversion
- Harvested by hand, grapes selected on the vine and during harvesting
- Harvested at optimal ripeness, no sugar added for the first fermentation
- Static clarification
- Indigenous yeasts
- Aged on the lees for 22 months in oak barrels
- Spontaneous malolactic fermentation

**Bottled on:** 21<sup>st</sup> June 2016

**Quantity bottled:** 590 bottles

Non-filtered wine (may contain some natural sediment)

**Degree of alcohol:** 11.5% Vol.

**Burgundy bottles:** 0.75 L

**Store horizontally, away from sunlight and at an even temperature**

