Champagne CH de l'Auche Sélection Brut (37.5cl) NV

FCM022NV

Cave Coopérative de Germigny

— Champagne, France

A great, well rounded, fruit forward house Champagne.

Production

Grapes for this cuvée are grown in the lieu-dit of Auche around the village of Janvry which lies just to the west of Reims. Firstly they are pressed in small stainless steel vats, before being transferred to ceramic vats for 12 hours to allow for natural clarification of the juice. Next the clarified juice is moved to large steel containers where it remains from September to March, during which time fermentation takes place before finally being bottled for the secondary fermentation and lees ageing. Dosage is between 9g and 10g per litre to give a richness of profile and this Brut Sélection is comprised of 60% wine from 2017 with 40% reserve wines from 2014-2016.

Tasting note

Aromatic notes of juicy pear and apricot on the nose are underpinned by more mature aromas of hazelnut and fresh bread. The texture is creamy and full bodied with well balanced acidity and plenty of bubbles!

Food Match

A highly versatile style of champagne which could accompany canapés, mushroom based starters, cheese and all manner of poultry dishes. Although, simply sipping it as an aperitif works very well too.

ABV:
12.50%

Case/Bottle Size:
12x 37.5cl

Closure:
Cork

Wine Type:
Sparkling

Appellation:
AOP Champagne

Grape Varieties:
Pinot Meunier 85%, Pinot Noir 15%

Suitable for:
Vegan