

100S

Champagne Vrain-Augé

100 S

Champagne White

Region :	Champagne
Appellation :	Champagne
Cuvée :	100 S
Color :	White
Grapes :	Meunier (100%)
Alcoholic degree :	12.5 %
Bottle size :	75 cl
Allergens :	Sulphites, Sulphur dioxide



WINEMAKING

Sustainable viticulture.

Traditional hand picking.

Whole grapes, Pressing, Use of indigenous yeast, Malolactic fermentation, Débourage.

Traditional corks, Elevage sur lattes avant dégorgement, Cuve émaillée.

Sols argilo-calcaires.



TASTING

APPEARANCE : Amber colour, many very fine bubbles, golden highlights.

NOSE : Slight red fruit aromas, subtle apple aromas.

PALATE : Smooth, slight red fruit hints, round.

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