



# CHAMPAGNE A.D. COUTELAS

DEPUIS 1809



## Vintage 2015

### BLENDING



■ 50% Chardonnay

■ 50% Pinot Noir

Grape varieties grown using sustainable age-old methods.

60 year old vines.

### WINEMAKING TECHNIQUES

Malolactic fermentation in vat winemaking process only for exceptional harvests.

### ANALYTICAL FEATURES

6g/l sugar dosage

### TASTING

The robe is a beautiful yellow gold with silver glints and fine persistent bubbles.

It bursts with rich white fruit notes and a hint of brioche aroma.

The instant and intense attack ends in a powerful and full aftertaste.

### WINE AND FOOD PAIRINGS

Connoisseurs who enjoy the body and powerful aromas of vintage wine will love this cuvée.



557, Avenue du Général Leclerc - 51530 DIZY - France  
Tel: : (00 33)(0)3 67 18 17 89 - [contact@champagne-adcoutelas.com](mailto:contact@champagne-adcoutelas.com)

[www.champagne-adcoutelas.com](http://www.champagne-adcoutelas.com)

