

# GR

## G. RICHOMME

### CHAMPAGNE

#### COTEAUX CHAMPENOIS

*100 % made with Chardonnay*

*Stainless-steel vat, oak cask and earthenware vase*



This still wine is the combination of three cuvées of Chardonnay, the first one of which has been vinified in a stainless-steel vat, the second one in oak cask and the third one in an earthenware vase. Revealing a blazing and energising complexity, this wonderful Coteaux will perfectly match with sea food, but not any!

#### BLENDING AND WINE-MAKING

- Grape variety: 100 % made with Chardonnay
- The terroir: Barbonne-Fayel
- Stainless-steel vat, oak cask, earthenware vase
- Bottling: 2023 - Harvest 2022
- Service temperature: between 6° and 8°

The Coteaux Champenois has a beautiful yellow colour with hints of green.

The first nose reveals notes of sap and vanilla reminding the universe of woods and then, the wine moves onto flavours of linseed oil and notes of cereals, such as mature wheat. Lightly camphoric, the olfactory universe is both rich and inspiring, opening up to a Burgundy dimension.

The entry in the palate is ample and makes aromas of fresh butter, almonds and grilled hazelnuts appear first of all. Straightforward, it makes the tannins of the wood appear before moving onto aromas of bergamot, liquorice, lime and grapefruit. The saline universe is still present in the length in mouth.

You will be seduced by this charismatic Coteaux Champenois and its atypical character. A modern and perfectly contemporary interpretation of the gastronomic wine that will perfectly match with sea food and cheeses.

#### WINE AND FOOD PAIRING:

- Sea food with first-rate meals such as bass in crust or crab.
- Cheeses: Chaource, Saint André, Boursault.

#### AVAILABLE BOTTLING AND DOSAGES

Bottle (75 cl)