

CHAMPAGNE TRIBAUT

Schloesser
ROMERY-FRANCE



Origine

BRUT

50% Pinot Meunier - 30% Chardonnay - 20% Pinot Noir

Produced from 8 terroirs : Vallée de la marne & Montagne de Reims

This is a fresh and fruity Champagne.

It shows great length and good balance on the palate which results from the 10% reserve wines aged in large oak casks (foudres), which go into the blend. Origine is great as an aperitif and perfect for any drinking occasion.

Matured 30 months sur lie before disgorgement.

Dosage: 8 grams of sugar per litre.

Tasting characteristics:

Appearance : Light golden hue – Fine and long lasting mousse

Nose : A fruity nose with hints of pear and Mirabelle plum, as well as lovely undergrowth overtones derived from the reserve wines, aged in large oak casks (foudres), which go into the blend.

Palate : It shows good freshness with a mixture of toast and fruit overtones that remain lively and light on the palate. This wine has great length, finishing with a touch of lemon that lingers on the palate. It shows good freshness with a mixture of toast and fruit overtones that remain lively and light on the palate. This wine has great length, finishing with a touch of lemon that lingers on the palate.

Storage : Can be kept for 1 to 2 years. Serve between 6-8°C

Analytical profile : Alcohol : 12,2% Alc/Vol. | Acidity : 4,2 g/L | Dosage : 8 g/L

Awards :

- 16.5/20 by Jancis Robinson
- Coup de Coeur (favourite) and 2 stars in the Guide HACHETTE
- Gold Medal at the Concours Mondial de Bruxelles
- Gold Medal at the Sakura Wine Awards (Japan)
- Gold Medal at the China Wine & Spirit Awards (Hong Kong & China)
- Gold Medal at the Korean Wine & Spirit Awards (South Korea)
- Gold Medal at Vyno Dienes (Lithuania)
- 90 Points in Wine Spectator
- 4* Stars & Silver Medal at the Decanter World Wine Awards

21 rue Saint-Vincent 51480 ROMERY • +33 3 26 58 64 21 • www.champagnetribaut.fr • contact@champagnetribaut.fr

