

# CH. de L'AUCHE



## COTEAUX CHAMPENOIS BLANC

### LES CHAPITRES

Light – Pure - Identity

100 % Pinot Meunier

#### EYE

The color of our Coteaux Champenois is very pale, shows slight golden reflections. It announces an airy and fresh wine.

#### NOSE

The first nose, discreet and elegant, opens with floral scents (rose, lily of the valley), adorned with a hint of exoticism (white peach, lychee). The expression then gains in depth, with the appearance of fresh almond and pippin apple. Allowed to breathe, after warming, we perceive redcurrant, anise and hazelnut. This is a particularly delicate adolescent nose.

#### PALATE

The attack on the palate is fresh, then the wine is dynamic and slender. A light consistency comes close to the beautiful liveliness and warmth of the material. The overall sensation is airy, fine, delicate and warm like silk.

The finish is very tense, nervous and saline. Quite long, it offers a characteristic Champagne minerality and ends its run on a minty note.

#### PAIRING SUGGESTIONS

For the service, provide a wine glass and a temperature of 10°. This lively and silky white wine is particularly oriented towards the sea. It will be enjoyed in the company of fish and shellfish with the tightest and most tender textures at the same time. We think of red mullet, Saint-Pierre, octopus, scallops, hot oysters (open sea) accompanied by citrus fruits. The agreement will also be made with the great goat cheeses of the Loire (Selle-sur-Cher, Pouligny-Saint-Pierre, Valençay).

#### A WORD FROM THE CELLAR MASTER

*"This Coteaux Champenois Blanc de Noirs highlights the qualities of finesse and elegance of Pinot Meunier. The expression is airy, pure and tense for the greatest pleasure of lovers of the Champagne terroir.*

Jean-Christophe Lenfant

#### CARACTÉRISTIQUES TECHNIQUES

From grapes of the year 2020

The Coteaux Champenois "Les Chapitres" is available in a 750 ml bottle