

CHAMPAGNE
P.Vallée



Champagne P. Vallée

BLANC DE BLANCS | EXTRA BRUT

THE P.VALLÉE BRAND
IS OWNED BY VALLEPICCIOLA

DENOMINATION

Champagne

AREA OF PRODUCTION

Côtes des Bars

GRAPE VARIETY

Chardonnay 100%

SOIL TYPE

Limestone and chalk

AGE OF VINEYARDS

30 years

LEES AGEING

Minimum 4 years

DOSAGE

3 gr/l

SERVING TEMPERATURE

4° - 6°

ALCOHOL

12,5 % Vol



TASTING NOTES

Straw-yellow with green hues. On the nose, aromas of white fruits, white blossoms, citrus and mineral notes. Fresh and savory, enveloping on the palate. Long and persistent finish with an almond-like aftertaste.



PAIRING

Excellent when paired with oysters, tuna tartare, shellfish, fresh cheeses and goat's cheese. Also ideal with a delicate risotto and vegetarian dishes.

AVAILABILITY

750 ml

VALLEPICCIOLA SOCIETÀ AGRICOLA S.R.L.

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