

CHAMPAGNE
P.Vallée



Champagne P. Vallée

MILLÉSIMÉ 2020 | EXTRA BRUT

THE P.VALLÉE BRAND
IS OWNED BY VALLEPICCIOLA

DENOMINATION

Champagne

AREA OF PRODUCTION

Côtes des Bars

GRAPE VARIETY

Pinot Noir 50%, Chardonnay 50%

SOIL TYPE

Limestone and chalk

AGE OF THE VINES

50 years

BASE VINTAGE WINE

Produced with 2020 vintage wine exclusively

LEES AGEING

36 months

DOSAGE

2 gr/l

SERVING TEMPERATURE

6° - 8°

ALCOHOL

12,5 % Vol



TASTING NOTES

Deep golden yellow with amber hues. Fine and everlasting bubbles. On the nose, notes of roasted nuts followed by aromas of baked goods, vanilla and sweet spices. Well structured. Perfect balance between sweetness and acidity. Long and persistent finish.



PAIRING

Ideal paired with complex and structured dishes, foie gras, aged cheeses or chocolate-based desserts. It can also be enjoyed by itself, as a meditation wine.

AVAILABILITY

750 ml

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