

CHAMPAGNE
P.Vallée



Champagne P.Vallée

EXTRA BRUT

THE P.VALLÉE BRAND
IS OWNED BY VALLEPICCIOLA

DENOMINATION

Champagne

AREA OF PRODUCTION

Côtes des Bars

GRAPE VARIETY

Pinot Noir 95%, Chardonnay 5%

SOIL TYPE

Limestone and chalk

AGE OF VINEYARDS

30 years

BASE VINTAGE

2020 and 2021

LEES AGEING

30 months

DOSAGE

6 gr/l

SERVING TEMPERATURE

4° - 6°

ALCOHOL

12,5 % Vol



TASTING NOTES

Straw-yellow with golden hues. A fine and persistent mousse. On the nose, notes of white fruits, citrus and white flowers with delicate hints of baked goods and vanilla. The finish is long and persistent.



PAIRING

A versatile and all-rounder Champagne. Great paired with raw fish, seafood, sashimi, white meat as well as non-aged cheeses.

AVAILABILITY

750 ml

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