

C H A M P A G N E



Philippe Costa

UN PEU DE FOLIE.

BRUT OUVERTURE



Brut Ouverture Philippe Costa comes from Vineyards in Burru, Montagne de Reims, known as “the “wine Mountain”.

Mont de Berru, composed by 375 hectares, is composed by the following grapes varietals: 87% Chardonnay, 6% Pinot Noir, 7% Pinot Meunier.

This area is especially devoted to fresh Chardonnays, which gives elegance and drinkability.

Area of origin: Berru, Montagne de Reims

Grape Varietals: 60% Chardonnay, 35% Pinot Meunier, Pinot Noir 5%

Tirage: 30 months in bottle on the yeast.

Vinification: Stainless Steel

Dosage: 9g/l

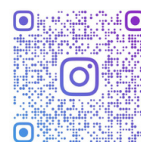
Straw yellow in color, is bright and brilliant, the sparkle is fine, persistent and never seems to end.

The nose is elegant. Initially notes of white fruits, pear and peach, as it softens opens with notes of wildflower honey. Eventually a delicate hint of slightly spicy vanilla bean.

The taste is balanced fresh and elegant. The sparkle is lively but velvety.

A cuvée amazing in its simplicity and freshness.

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PHILIPPECOSTA.CHAMPAGNE

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BRUT ELITE BLANC DE BLANCS



Brut ELITE Philippe Costa comes from Vineyards in Burru, Montagne de Reims, known as “ the “wine Montain”.

Mont de Berru, composed by 375 hectares, is composed by the following grapes varietals: 87% Chardonnay, 6% Pinot Noir, 7% Pinot Meunier.

This area is especially devoted to fresh Chardonnays, which gives elegance and drinkability.

ELITE Blanc des Blancs is composed by 100% Chardonnay.

The limestone composition of the soil, South – South East exposure and the altitude give this chardonnay a fresh elegance.

The soil, and the terroir give elegance and freshness to this cuvée.

Area of Origin: Montagne de Reims

Grape Varietals: 100% Chardonnay

Vinification: Stainless Steel

Tirage: 3 years in the bottle on yeast

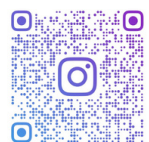
Dosage: 8 gr/l

Bright yellow colour, with green reflections. The perlage is copious, dynamic and persistent. Pleasant on the nose, round and inebriating, immediately pervade with fresh and elegant bouquet.

At first flowers notes with fruit as well: with peach, mango, then citrus notes.

It's very pleasant in the mouth, elegant, fresh and delicate with the right minerality

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BRUT PRELUDE ROSE'



Brut Rosé PRELUDE Philippe Costa comes from Vineyards in Burru, Montagne de Reims, known as “the “wine Mountain”.

Mont de Berru, composed by 375 hectares, is composed by the following grapes varietals: 87% Chardonnay, 6% Pinot Noir, 7% Pinot Meunier.

This area is especially devoted to fresh Chardonnays, which give champagne elegance and drinkability.

PRELUDE Rosé is composed by 90% Chardonnay and 10% Pinot Noir. Pinot Noir vineyards, are located in the hills of Reims.

This cuvée is obtained by assembly, during vinification, Chardonnay Grapes and the right amount of Pinot Noir to obtain the desired color.

Then the fermentation at low temperature, to preserve Chardonnay's fresh and cherished notes, combined with the fruity hints of Pinot Noir.

Area of Origin : Berru (Reims)

Grape Varietals: 90% Chardonnay, 10% Pinot Noir

Vinification: Stainless Steel

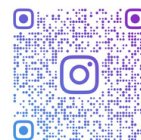
Tirage: 3 years in the bottle on yeast

Dosage: 8 gr/l

Pink colour, with salmon reflections, bright and brilliant, the perlage is refined and persistent. Explosion of sensations on the nose. Fresh and fruity.

It's balanced fresh in the mouth, the perlage is lively but in the time elegant, never too invasive. It's perfect, clean and pleasing.

This rosé is very interesting for pleasure and structure.



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BRUT BLANC DE NOIRS PREMIERE CRU



This traditional Cuvée grapes comes from vineyards around Avenay Val d'Or, just a few kilometers from Ay in South of Vallée de la Marne.

The Avenay Val d'Or area is a Premier Cru and consists of 237 hectares of which: 12% Chardonnay, 77% Pinot Noir, 11% Pinot Meunier. It is the Pinot Noir, in fact, the type of grapes that gives the best results in this area, for this reason also called "Cote des Noirs"

Area of Origin: Avenay Val d'Or – Vallée de la Marne

Grape Varietals: 20% Pinot Noir, 80% Pinot Meunier

Vinification: Stainless Steel

Tirage: 4 years in the bottle on yeast

Dosage: 4 gr/l

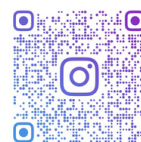
Yellow gold color, brilliant, with a fine and persistent perlage.

The nose is an explosion of fruit.

In the mouth is rich, elegant and persistent.

A Champagne that is especially appreciated for the unexpected different kind of pairings with many different foods.

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BRUT NATURE ZERO DOSAGE



Brut NATURE Philippe Costa comes from Vineyards in Burru, Montagne de Reims, known as “the wine Mountain”.

Mont de Berru, composed by 375 hectares, is composed by the following grapes varieties: 87% Chardonnay, 6% Pinot Noir, 7% Pinot Meunier.

This area is especially devoted to fresh Chardonnays, which give champagne elegance and drinkability.

In this cuvée both the Chardonnay and the Pinot Meunier come from “Solera Method” that gives a strong personality and great structure.

Zero dosage – no additional sugar at the degorgement.

Area of Origin: Montagne de Reims

Grape Varieties: 75% Chardonnay, 25% Pinot Meunier

Vinification: Stainless Steel

Tirage: 4 years in the bottle on yeast

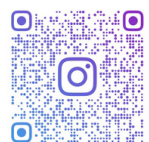
Dosage: zero dosage

Yellow gold color, brilliant, with a fine and persistent perlage. The nose is elegant, deep and powerful, rich of fruit

In the mouth is rich, elegant and persistent.

A Champagne that is appreciated for its structure and elegance;

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BRUT RESERVE PREMIERE CRU



This traditional Cuvée grapes come from vineyards around Avenay Val d'Or, just a few kilometers from Ay in South of Vallé de la Marne.

The Avenay Val d'Or area is a Premier Cru and consists of 237 hectares of which: 12% Chardonnay, 77% Pinot Noir, 11% Pinot Meunier. It is the Pinot Noir, in fact, the type of grapes that gives the best results in this area, for this reason also called "Cote des Noirs".

Area of Origin: Avenay Val d'Or – Vallé de la Marne

Grape Varietals: 50% Chardonnay, 40% Pinot Noir, 10% Pinot Meunier

Vinification: Stainless Steel

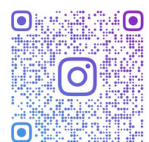
Tirage: 4 years in the bottle on yeast

Dosage: 7 gr/l

Intense straw yellow color, bright and brilliant, refined perlage, persistent and it seems never run out. Elegant on the nose. At first notes of orange blossoms acacia, tilio notes and then yellow fruit, plum and later it's coming more sweet with millefiori honey and brioche notes. At the end a delicate hint lightly spicy vanilla bean. It's fresh, balanced and persistent in the mouth, the perlage is lively but velvet.

This Cuvée is surprising in its simplicity, elegance and freshness, that tempt to drink a second bottle of wine.

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BRUT BLANC DE BLANCS GRAND CRU



The grapes of this Blanc de blancs Grand Cru come from the Choilly area, in the Cote des Blancs, not far from Epernay.

In this area of 522 hectares, about 99% is planted with chardonnay, for his great vocation.

The typical terrain of the Cote des Blancs, particularly calcareous and white, gives this chardonnay an extreme elegance and a thipical touch of minerality.

Area of Origin: Chouilly - Côte des Blancs

Grape Varietals: 100% Chardonnay

Vinification: Stainless Steel

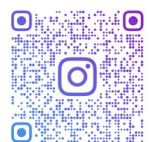
Tirage: 3 years in the bottle on yeast

Dosage: 7 gr/l

Bright straw-yellow color, golden with green reflections. The perlage is dynamic, very thin and persistent. Intense to the nose, rich, round and inebriating, immediately pervades with fresh and elegant boquet. At the nouse at beginningopens with the first notes of white fruit, peach, melon, then citrus notes, at the end, ginger notes.

In the mouth it is immediately velvet, creamy, soft but very fresh. Pleasantly mineral. An excellent, well balanced, persistent Cuvée.

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