

C H A M P A G N E



Philippe Costa

UN PEU DE FOLIE.

BRUT OUVERTURE



Brut Overture 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.

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: 8 g/l

Capacity available: 0,75 l

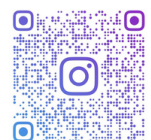
Straw yellow in color, is bright and brilliant, the sparkle is fine, persistent and never seems to end.

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

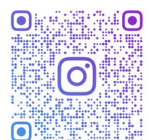
Capacity available: 0,75 l

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 ROSÉ PRELUDE



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

Mont de Berru, composed by 375 hectars, 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

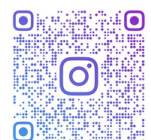
Capacity available: 0,75 l

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 ROSÉ SYNPHONIE



Brut Rosé SYNPHONIE Philippe Costa comes from "Cote de Blancs"; Chardonnay vineyards are in Gauves and Pinot Noir vineyards in Mancy.

SYNPHONIE Rosé is composed by 90% Chardonnay and 10% Pinot Noir.

This cuvée is obtained assembling the right quantity of Pinot Noir (red wine), to the Chardonnay (white white), in order to reach the right color.

Area of Origin : Grauves, Mancy - Cote de Blancs.

Grape Varietals: 90% Chardonnay, 10% Pinot Noir

Vinification: Stainless Steel

Tirage: 3 years in the bottle on yeast

Dosage: 6 gr/l

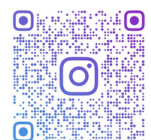
Capacity available: 0,75 l

Intense pink colour, with salmon reflections, bright and brilliant, the perlage is refined and persistent.

An explosion of sensations on the nose. The wild rose elegantly envelops the nose, followed by a succession of fruity notes of berries.

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. It is a very interesting Rosé in terms of pleasantness and structure. Also ideal with meat dishes.

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BRUT BLANC DE NOIRS PREMIERE CRU



This traditional Couvée grapes comes 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: 20% Pinot Noir, 80% Pinot Meunier

Vinification: Stainless Steel

Tirage: 4 years in the bottle on yeast

Dosage: 4 gr/l

Capacity available: 0,75 l

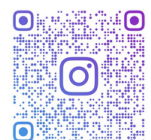
Yellow gold color, brilliant, with a fine and persistent perlage.

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 Montain”.

Mont de Berru, composed by 375 hectars, 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.

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 Varietals: 75% Chardonnay, 25% Pinot Meunier

Vinification: Stainless Steel

Tirage: 4 years in the bottle on yeast

Dosage: zero dosage

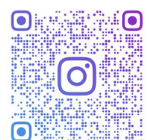
Capacity available: 0,75 l

Yellow gold color, brilliant, with a fine and persistent perlage. The nose is elegant, deep on 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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UN PEU DE FOLIE.

BRUT RESERVE



The grapes for this traditional Couvé come from vineyards in the "Cote de Blancs", a few kilometers south of Epernay.

In particular, the Chardonnay comes from Grauves, while the Pinot Meunier and Pinot Noir come from Mancy.

Area of Origin: Grauves, Mancy - "Cote de Blancs"

Grape Varietals: 50% Chardonnay, 25% Pinot Noir, 25% Pinot Meunier

Vinification: Stainless Steel

Tirage: 3 years in the bottle on yeast

Dosage: 6 gr/l

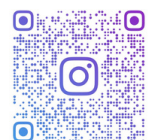
Capacity available: 0,75 l; 1,5 l

Intense straw yellow color, refined perlage, which seems to never stop. Elegant on the nose. Initial notes of orange blossom, linden, yellow fruit, notes of honey. The typical "bread crust" is a must.

It is a fresh, balanced and persistent couvé. In the mouth the perlage is lively. It is clean and pleasant.

It is an ideal champagne for an aperitif and at the table

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EXTRA BRUT EXTREME



The grapes for this traditional Cuvée come from vineyards in the "Cote de Blancs", a few kilometers south of Epernay.

In particular, the Chardonnay comes from Grauves, while the Pinot Meunier and Pinot Noir come from Mancy.

Area of Origin: Grauves, Mancy - "Cote de Blancs"

Grape Varietals: 50% Chardonnay, 25% Pinot Noir, 25% Pinot Meunier

Vinification: Stainless Steel

Tirage: 3 years in the bottle on yeast

Dosage: 3 gr/l

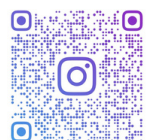
Capacity available: 0,75 l; 1,5 l

Brilliant straw yellow colour, refined and persistent perlage. Pleasant and very elegant on the nose. Initially notes of orange blossom, acacia, linden, then yellow fruit, honey and "bread crust".

It is a very fresh, balanced and persistent cuvée in the mouth; the perlage is elegant and vertical.

Ideal at the table to combine with even structured dishes.

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BRUT BLANC DE BLANCS GRAND CRU



The grapes of this Blanc de blancs Grand Cru come from Avize 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: Avize, Ger, Cramant- Côte de Blancs

Grape Varietals: 100% Chardonnay

Vinification: Stainless Steel

Tirage: 3 years in the bottle on yeast

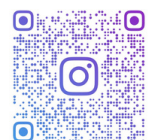
Dosage: 6 gr/l

Capacity available: 0,75 l; 1,5 l; 3,0 l

Bright straw yellow color with green reflections. The perlage is dynamic, very subtle and persistent. Intense on the nose, rich and inebriating. It immediately pervades with fresh and elegant bouquet. On the palate, immediately notes of white fruit, peach, melon, then citrus notes; at the end notes of ginger. In the mouth it is immediately velvety, creamy, soft but very fresh. Pleasant and mineral.

An excellent Couvée, of great elegance.

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