

C H A M P A G N E



Philippe Costa

UN PEU DE FOLIE.

BRUT RESERVE



The grapes for this traditional Cuvé 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 cuvée. In the mouth the perlage is lively. It is clean and pleasant.

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

Phone: +39 0521 786870; info@tenutecosta.it; www.philippecosta.eu



PHILIPPECOSTA.CHAMPAGNE