

C H A M P A G N E



**Philippe Costa**

UN PEU DE FOLIE.

## 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

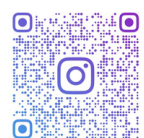
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*Bright straw yellow color with green reflections. The perlage is dynamic, very subtle and persistent. Intense on the nose, rich and inebriating. It immediately pervades with fresh and elegant bouquet. On the palate, immediately notes of white fruit, 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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