

C H A M P A G N E



Philippe Costa

UN PEU DE FOLIE.

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

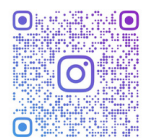
Yellow gold color, brilliant, with a fine and persistent perlage.

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.

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



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