

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 Berru, 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 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

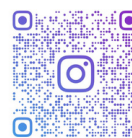
Straw yellow in color, is bright and brilliant, the sparkle is fine, persistent and never seems to end.

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