



PIERRE TRICHET

C H A M P A G N E

Taillé main depuis 1947

Secret d'Or

BRUT - PREMIER CRU

SPECIFICATIONS

Blend : 100 % Chardonnay of which 20% is aged in oak for 6 months

Ageing : 3 years

Disgorging : a minimum of 6 months prior to release

Abv : 12%

Dosage : Brut : 7,8 g/l

Bottle sizes : 75 cl frosted bottle

Terroir : Trois-Puits, Montbré, Rilly La Montagne

ELABORATION

This rare and unusual Champagne is made the way champagne used to be made. It's Crémant, a term that would have been familiar to our ancestors. During the second fermentation in the bottle, the pressure is kept to no more than 3 atmospheres (about half that of a normal champagne). Thus the bubbles are more subtle and the texture is more creamy.

TASTING NOTES

Appearance : a beautiful pale yellow colour with flashes of gold. Delicate mousse and tiny bubbles.

Nose : predominantly white fruit with apples and pears to the fore.

Palate : delicate, very fruity, creamy and ethereal. Wonderful length on the palate with a finish reminiscent of fresh grapes.

Key words : Apples, pears, fruit, balance, delicate, seductive

Style : Youthful - will appeal to all tastes- classic/a champagne for enthusiasts.

Distinctively original with lots of finesse and subtlety. Delicate with lots of charm and personality.

Food matching suggestions :

Harmonies : seafood platter

Contrasts : celery and truffle capuccino

AWARDS

Guide Hachette des Vins 2016 : 2 stars

